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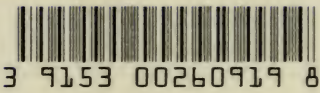

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THREE MENUS A DAY FOR A YEAR

By Barbara B. Brooks and B. L. Griem

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Breakfast—*Yellow Section*
Luncheon—*Pink Section*
Dinner—*White Section*

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THIS IS THE NINETIETH VOLUME ON BUSINESS AND HOSPITALITY SUBJECTS PUBLISHED BY THE DAHLS, STAMFORD, CONNECTICUT, U. S. A.

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Seventh Printing, 1948

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A New Science

EVERY time you order a meal you make a menu. The study of this science, which most of us want to practice at a profit, can be divided into twelve logical divisions:

1—color; 2—form; 3—flavor; 4—texture; 5—cost; 6—season; 7—balance; 8—arrangement; 9—consistency; 10—temperature; 11—time; 12—patrons.

These may not be listed in logical order. This is more of a task than we wish to attempt. There are too many factors that influence the individual. But these are the boiled down suggestions under each of the twelve groups.

Color. No need to tell you that color influences appetite—and digestion. But the expert menu maker thinks of a plate combination as an artist does of his oils. His pictures would lack life and interest (and sales appeal) if he didn't use a variety of color to give high lights and low lights. A poor color combination would be creamed tuna, mashed potatoes, cauliflower and white bread. You can get colorless combinations like these in good eating places almost any day. Let's see how much we can salvage from this for a more colorful plate. First, make a square of mashed potatoes in the center of the plate. You could use a pastry tube. Next, put the creamed tuna in the ring, putting the piece of fish in a mound (not too much liquid). Now a little paprika on the tuna. Three or four glazed carrot

slices (quartered lengthwise) on one side of the plate and a touch of red on the other side. This might be a couple of slices of tomato on a lettuce leaf. On each of the other facing sides, a small portion of spinach on one side and a tablespoon of peas on the other. These would all be small portions—no more in bulk for the six foods than for the three on the first plate. Here is variety of harmonizing colors, form, flavor, texture, consistency, low cost and temperature. It wouldn't take much to put this menu out of balance. Tomato soup would do it. So would cream of spinach or pea soup. A nice soup would be chicken broth or an opener of fruit.

Form. Flat surfaces are uninteresting. It is the valleys, hills and mountains in combination with meadows that make for scenic beauty. In menu making, especially on plate combinations, it is necessary to strive for contrast in form—foods dished out in different shapes and sizes. Bad form would be to have a combination of all foods flat in shape or all shaped in piles like a series of croquettes. Good form would be a stuffed green pepper (with beef) potato cake, braised carrots and green peas. Here you have different shapes and sizes with color variation as well.

Texture. The ensemble idea is the vogue in fashions. But stylists always recommend a variation in fabric textures—smooth, rough, glossy, dull, etc. So with food. A vegetable plate of cooked cabbage, spinach, and beet greens would be a plate of one texture. Potatoes, peas, carrots, celery would be vegetables of different texture.

Flavor. "Variety is the spice of life" and for the menu maker this refers to variety of flavor. All sharp or all bland flavors spoil the taste and appetite appeal of a meal. A little sweet, a little sour and a little bland is the ideal. Relishes often add the extra flavor which many foods lack.

Consistency. A meal of mushy foods lacks appetite appeal. But how often you see combinations such as this: creamed eggs on toast, mashed potatoes, stewed corn, chocolate pudding. Meals should be planned so that the teeth have something to chew on.

Arrangement. Foods must look well on the plate. This is especially true of plate combinations. Keep colors which are somewhat alike separated by foods which are different in shape and color. Garnishes of watercress, parsley, cranberries, pimiento, fruit slices, tomatoes, etc., simplify the task. Plate arrangement is very difficult to teach. For it a menu maker needs a good sense of balance, an appreciation of the artistic and a feel for orderly combinations. That is why it is so difficult to find a salad girl who can put up beautiful looking salad and fruit plates.

Balance. This refers to dietetic balance as well as appearance. These are some of the most common faults in planning a meal:

The use of tomato in two forms—as in soup and salad.

The use of beef in two forms—as in soup and main dish.

The use of potatoes and corn or rice—two starches. One is enough.

The use of three fruits for one meal—as in appetizer, on plate combination and in dessert.

The modern menu maker knows that it is essential to have a general background of practical dietetics.

Temperature. Variety of temperature adds flavor to a meal. Therefore, even for the warmest days in summer menu makers plan to have at least one warm dish, soup or beverage. And for winter menus it is good practice to have cold relishes. But hot foods should be served hot and cold foods cold. The best meal can be spoiled by serving warm fruit cups or warm salads and cold biscuits or cold waffles. Waiters and waitresses must be taught to pick up and deliver hot dishes immediately.

Season. It is often smart to serve out of season foods. But generally the best meal (and most economical) can be served from foods that are in season. They are at their best at this time. The good menu maker plans to use such food extensively.

Cost. In commercial service, cost is all-important. To maintain a 40 per cent food cost, it is necessary to watch prices very carefully. When certain foods become too expensive, others must be substituted. At certain seasons, eggs are prohibitive in price. They must be kept at a minimum at such times—for all purposes. The wise menu-maker makes the menu on the market. But to do so requires a wide acquaintance with foods —their food values, flavors and appearance in cooked form in various combinations.

Hour. A meal that is perfectly proper for 10 a. m. would be out of place at 8 p. m.; in many cases, for no other reason than that people associate certain foods with different times of the day. There are regional variations as well. There is the habit of serving the heavy meal at noon as in New England resorts and parts of the Middle West.

Patrons. This is the most important. When you know your public you have solved the problem of making acceptable menus. You must consider eating habits. And they vary according to occupation, wage scale, sex, age and nationality. The menu for the same people at work or on vacation would vary. And they will eat differently at noon and at dinner. The two-hour for luncheon executive wants a different menu from that of the girl who takes his dictation. A German neighborhood wants heavy dishes—a factory section wants plain substantial grub—the office girl likes salads, sandwiches and fountain specials.

These are the highlights of menu making. But we warn you—it's a science that takes years of practical study of food, preparation, markets, and people. The authors of this book, Barbara B. Brooks and B. L. Griem, present an excellent assortment of dietetically balanced menus for popular priced service. Use them for better food service.

THE DAHLS

Breakfast Menus

January

J-1. Tomato Juice, Corn Flakes, Bacon, Bran Waffles, Sirup, Beverage.

J-2. Stewed Apricots and Dates, Rice Krispies, Scrambled Eggs with Parsley, Buttered Bran Bread Toast, Beverage.

J-3. Grapefruit Halves, Broiled Sausage, Corn Bread, Beverage.

J-4. Baked Apples with Cranberries, Corn Flakes, Poached Eggs on Toast Rounds, Beverage.

J-5. Tangerines, Griddle Cakes, Maple Sirup, Beverage.

J-6. Bananas in Orange Juice, All-Bran, Baked Omelet Souffle, Currant Pinwheels, Beverage.

J-7. Honeyed Prunes, Corned Beef Hash, Crisp Pan Bread, Beverage.

J-8. Diced Pineapple and Bananas, Creamed Chipped Beef and Hard Cooked Eggs, Hot Biscuits, Beverage.

J-9. Sliced Oranges, Hot Shredded Whole Wheat Biscuit, Ham Omelet, Raisin Bread Toast, Beverage.

J-10. Fruit Cup, French Toast, Jelly or Sirup, Breakfast Rolls, Beverage.

J-11. Apples Baked in Pineapple Juice, Rice Krispies, Eggs Fried in Butter, Bran Muffins, Jam, Beverage.

J-12. Grapefruit with Fresh Fruit Center, Poached Eggs, Crisp Bacon, Toasted Cinnamon Buns, Beverage.

J-13. Stewed Peaches, Shredded Whole Wheat Biscuit, Broiled Canadian Bacon, Toast, Beverage.

J-14. Pineapple Juice with Lemon, Salt Pork in Cream Gravy, Crisp Corn Muffins, Beverage.

J-15. Baked Pears, Whole Wheat Krumbles, Soft Cooked Eggs, Toasted Buns, Jam, Beverage.

J-16. Orange Juice, Shirred Eggs, Raisin Bread Toast, Beverage.

J-17. Apricots Cooked with Raisins, Corn Flakes, Fried Ham, Cinnamon Toast, Beverage.

J-18. Iced Tomato Juice, Shirred Eggs, Raisin Bread Toast, Beverage.

J-19. Grapefruit and Orange Sections, Cooked Wheat Cereal, Meat Balls, Cranberry Muffins, Beverage.

J-20. Spiced Apple Sauce, Shredded Whole Wheat Biscuit, Toasted English Muffins, Beverage.

J-21. Pineapple Fingers, Bran Flakes, Crisp Bacon Curls, Steamed Eggs, Toast, Beverage.

J-22. Halves of Grapefruit—Strawberry Garnish, Frizzled Ham in Cream, Hot Biscuits, Beverage.

J-23. Baked Rhubarb, Dried Beef with Scrambled Eggs, Cornmeal Muffins, Beverage.

J-24. Stewed Figs—Cream, Codfish Souffle, Poppyseed Rolls, Beverage.

J-25. Baked Apple-Prune Center, Wheat Krispies, Poached Eggs and Bacon, Corn Dodgers, Beverage.

J-26. Queen Anne Cherries, Corned Beef Hash with Eggs, Coffee Cake, Beverage.

J-27. Chilled Orange and Grapefruit Juice, Bran Waffles, Tiny Sausages, Melba Toast, Beverage.

J-28. Bananas with Corn Flakes, Brown Sugar and Cream, Beef Kidney Stew, Rice Muffins, Beverage.

J-29. Prunes and Apricots, Sausage Cakes, French Toast, Sirup, Beverage.

J-30. Chilled Grape Juice, Wheat Krispies, Eggs in Bacon Rings, Toasted Muffins, Beverage.

J-31. Halved Oranges, Pep Bran Flakes, Broiled White Fish, Rye Bread, Toast, Beverage.

February

F-1. Chilled Grapefruit Halves, Corn Flakes, French Toast with Quince Jelly, Beverage.

F-2. Iced Two-Tone Fruit Juice, Hot Wheat Cereal, Crisp Bacon, Puffy Omelet, Rye Bread Toast, Beverage.

F-3. Stewed Prunes with Lemon, All-Bran, Toasted English Muffins with Grapefruit Marmalade, Beverage.

F-4. Chilled Orange Slices, Oatmeal, Broiled Calves Liver, Toast, Beverage.

F-5. Tomato Juice, Poached Shredded Whole Wheat Biscuit, Eggs Scrambled with Chopped Bacon, Toast, Beverage.

F-6. Kadota Figs, Fried Hominy, Tiny Sausages, Whole Wheat Toast, Beverage.

F-7. Rice Krispies with Sliced Bananas, Toasted Sweet Roll, Beverage.

F-8. Baked Rosy Apple, Whole Wheat Krumbles, Poached Eggs on Toast Rings, Beverage.

F-9. Chilled Orange Juice, Broiled Ham Slices with Pineapple, Bran Muffins, Beverage.

F-10. Royal Anne and Bing Cherry Cup, Bran Griddle Cakes, Bacon Curls, Sirup, Beverage.

F-11. Chilled Fresh Grapefruit Juice, Wheat Krispies, Soft Cooked Eggs, Raisin Toast, Beverage.

F-12. Orange and Banana Cup, Shredded Whole Wheat Biscuit, Canadian Bacon, Toast, Blackberry Jam, Beverage.

F-13. Stewed Dried Apricots, Golden Waffles, Honey, Beverage.

F-14. Iced Pineapple Juice, Shirred Eggs with Sausages, Bran Biscuits, Beverage.

F-15. Tokay Grape Clusters, Whole Wheat Flakes, Kippered Herring on Toast, Beverage.

F-16. Chilled Prune and Lemon Juice, Fried Cornmeal Mush, Pork Gravy or Sirup, Beverage.

F-17. Minted Grapefruit Halves, Rice Krispies, Scrambled Eggs with Tomatoes, Cinnamon Toast, Beverage.

F-18. Corn Flakes, Sliced Bananas, Codfish Cakes, Rye Bread Toast, Beverage.

F-19. Chilled Orange Juice, Frizzled Ham, Creamed Potatoes, Date Bran Muffins, Beverage.

F-20. Spiced Apple Sauce, Whole Wheat Krumbles, Parsley Omelet, Sweet Rolls, Beverage.

F-21. Winter Pears, Hot Wheat Cereal with Raisins, Sausage Patties, Toast, Crabapple Jelly, Beverage.

F-22. Fruit Compote, Poached Shredded Whole Wheat Biscuit, Cinnamon Roll, Beverage.

F-23. Chilled Pineapple Cup, Bran Waffles, Sirup, Beverage.

F-24. Sliced Oranges, Pep Bran Flakes, Raisin Toast, Beverage.

F-25. Baked Dried Figs with Cream, Rice Krispies, French Toast, Currant Jelly, Beverage.

F-27. All-Bran, Broiled Lamb Chops with Apple Rings, Toast, Beverage.

F-28. Sliced Bananas, Wheat Krispies, Steamed Eggs, Coffee Cake, Beverage.

March

M-1. Orange Juice, Whole Wheat Krumbles, Frizzled Ham, Toast, Beverage.

M-2. Stewed Peaches, French Toast, Sirup, Beverage.

M-3. Prune Juice, Oatmeal, Jelly Omelet, Corn Sticks, Beverage.

M-4. Grapefruit, Whole Wheat Flakes, Scrambled Eggs and Ham, Brioche, Beverage.

M-5. Pineapple Sections, Southern Waffles, Sausages, Beverage.

M-6. Sliced Bananas, Corn Flakes, Shirred Eggs, Popovers, Beverage.

M-7. Farina with Dates, Fried Eggs, Whole Wheat Toast, Beverage.

M-8. Grapefruit Juice, Bran Flakes, Toasted Corn Muffins, Honey, Beverage.

M-9. Cranberry Juice, Bran Waffles, Broiled Ham, Beverage.

M-10. Apple Sauce, Rice Krispies, Poached Mackerel, Hard Rolls, Beverage.

M-11. Chilled Grapefruit Sections, Grilled Bacon, Fried Mush, Sirup, Beverage.

M-12. Pineapple Juice, Breakfast Sausage, Buckwheat Griddle Cakes, Sirup, Beverage.

M-13. Tomato Juice, Pep Bran Flakes, Poached Eggs on Toasted English Muffins, Beverage.

M-14. Baked Pears, Shredded Whole Wheat Biscuit, Fluffy Omelet, Rye and White Toast, Beverage.

M-15. Grapefruit Juice, Oatmeal with All-Bran, Grilled Sausages, Soft Rolls, Beverage.

M-16. Breakfast Stuffed Prunes, Broiled Lamb Chop, Swedish Tea Ring, Beverage.

M-17. Stewed Figs, Rice Krispies, Scrambled Eggs, Toasted Raisin Muffins, Beverage.

M-18. Pineapple and Orange Juice, Whole Wheat Cooked Cereal, Soft Cooked Eggs, Almond Coffee Cake, Beverage.

M-19. Stewed Apricots, Poached Eggs on Toasted Shredded Whole Wheat Biscuit, Toast, Beverage.

M-20. Baked Apple, Corn Flakes, Broiled White Fish, Popovers, Beverage.

M-21. Tomato Juice, Creamed Dried Beef on Toast, Buttered Toast, Jelly, Beverage.

M-22. Baked Apple with Raisins, Farina, Breakfast Bacon, Graham Gems, Beverage.

M-23. Grapefruit Halves, Shirred Eggs with Diced Bacon, Bran Muffins, Beverage.

M-24. Sliced Pineapple, Pep Bran Flakes, Frizzled Ham, Toast, Beverage.

M-25. Orange Juice, Oatmeal, Sausage with Pineapple Rings, Hot Biscuits, Beverage.

M-26. Stewed Apricots, Whole Wheat Krumbles, Grilled Bacon, Bran Cornmeal Muffins, Beverage.

M-27. Stewed Prunes, Bacon and Eggs, Toast, Beverage.

M-28. Sliced Bananas, Pep Bran Flakes, Broiled Bacon, Sally Lunn, Beverage.

M-29. Sliced Oranges, Wheat Krispies, Fried Sausage Cakes, Spider Corn Bread, Beverage.

M-30. Stewed Rhubarb, Cheese Omelet, Bran Muffins, Beverage.

M-31. Grapefruit Halves, Grilled Sausages, Griddle Cakes, Sirup, Beverage.

April

A-1. Half Grapefruit, Wheat Krispies, Scrambled Eggs, Toasted Rolls, Beverage.

A-2. Tomato Juice, Corn Flakes, Poached Egg on Toast, Beverage.

A-3. Fresh Pineapple Sauce, Fried Salt Pork with Milk Gravy, Rye Toast, Beverage.

A-4. Sliced Bananas and Cream, Bran Flakes, Bacon and Eggs, Toasted Muffins, Beverage.

A-5. Chilled Pears, French Toast, Brown Sugar Sirup, Beverage.

A-6. Baked Grapefruit, Whole Wheat Krumbles, Bacon and Waffles, Beverage.

A-7. Pineapple Juice, Pep Bran Flakes, Kippered Herring, Corn Muffins, Beverage.

A-8. Orange Juice, Whole Wheat Flakes, Canadian Bacon, Toasted Rolls, Strawberry Jam, Beverage.

A-9. Rhubarb Sauce, Rice Krispies, Creamed Codfish on Toast, Toast and Marmalade, Beverage.

A-10. Grapefruit Juice, Wheat Krispies, Link Sausage, Cream Waffles, Beverage.

A-11. Prunes with Lemon, Frizzled Ham, Bran Muffins and Jelly, Beverage.

A-12. Sliced Oranges, Canadian Bacon, Bran Griddle Cakes, Maple Sirup, Beverage.

A-13. Grapefruit Sections, Chopped Ham in Cream, Toast, Beverage.

A-14. Stewed Apricots and Prunes, Wheat Krispies, Coddled Eggs, Melba Toast, Beverage.

A-15. Fresh Pineapple and Bananas, Baked Sausage, Griddle Cakes, Beverage.

A-16. Apple Sauce with Lemon, Rice Krispies, Baked Omelet, Toast and Jam, Beverage.

A-17. Orange Halves, Whole Wheat Krumbles, Baked Eggs, Grilled Bacon, Toasted Bran Muffins, Beverage.

A-18. Grapefruit Halves, Corn Flakes, Hot Corn Bread, Sirup, Beverage.

A-19. Pineapple Juice, Corn Flakes, Soft Boiled Eggs, Toast, Jam, Beverage.

A-20. Tomato Juice, Crisp Bacon and Waffles, Brown Sugar Sirup, Beverage.

A-21. Sliced Oranges, Pep Bran Flakes, Coddled Eggs on Toast, Doughnuts, Beverage.

A-22. Fresh Pineapple, Wheat Krispies, Omelet, Cinnamon Rolls, Beverage.

A-23. Grapefruit Sections, Haddock Baked in Cream, Toast, Beverage.

A-24. Rhubarb Sauce, Whole Wheat Flakes, Grilled Ham and Eggs, Bran Muffins, Beverage.

A-25. Stewed Apricots, Corn Flakes, Toast and Strawberry Jam, Beverage.

A-26. Orange Juice, Whole Wheat Krumbles, Fried Eggs, Pecan Rolls, Beverage.

A-27. Stewed Prunes, Baked Eggs in Bacon Rings, Toast, Beverage.

A-28. Grapefruit Halves, Wheat Krispies, Canadian Bacon, Rye Toast, Beverage.

A-29. Fresh Pineapple, Shredded Whole Wheat Biscuit, Frizzled Ham in Cream, Bran Muffins, Beverage.

A-30. Tomato Juice, Fish Balls, Raisin Buns, Beverage.

May

M-1. Orange Juice, Corn Flakes with All-Bran, Crisp Bacon, Toast, Jam, Beverage.

M-2. Chilled Queen Anne Cherries, Whole Wheat Krumbles, Baked Eggs, Rye Toast, Jam, Beverage.

M-3. Tomato Juice, Pep Bran Flakes, Waffles with Honey, Beverage.

M-4. Grapefruit Sections, Sausages, Hot Corn Bread, Beverage.

M-5. Sugared Strawberries, Rice Krispies, Bacon and Eggs, Toast, Jam, Beverage.

M-6. Pineapple Juice, Whole Wheat Flakes, Bacon Omelet, Hot Muffins, Beverage.

M-7. Stewed Rhubarb, Poached Eggs on Toast, Rolls, Beverage.

M-9. Sliced Oranges, Sausages, Bran Pancakes, Beverage.

M-10. Prunes with Lemon, Shredded Whole Wheat Biscuit, Canadian Bacon, Sweet Rolls, Beverage.

M-11. Strawberries and Corn Flakes with Cream, Eggs Scrambled with Chipped Beef, Hot Muffins, Beverage.

M-12. Grapefruit Juice, Whole Wheat Krumbles, Soft Boiled Eggs, Rye Toast, Beverage.

M-13. Orange Halves, Frizzled Ham, Sweet Rolls, Beverage.

M-14. Rhubarb Sauce, Wheat Krispies, Bacon Omelet, Toast, Jam, Beverage.

M-15. Whole Wheat Biscuit with Sliced Bananas, Sausage, Bran Waffles, Beverage.

M-16. Strawberries and Cubed Fresh Pineapple, Ham and Eggs, Toast, Jam, Beverage.

M-17. Grapefruit Juice, Whole Wheat Flakes, Jelly Omelet, Hot Corn Bread, Beverage.

M-18. Tomato Juice with Lemon, Pep Bran Flakes, Crisp Bacon, Rye Toast, Beverage.

M-19. Pineapple Juice, Broiled Ham, Bran Pancakes, Beverage.

M-20. Sugared Strawberries, Shredded Whole Wheat Biscuit, Grilled Bacon, Toast, Beverage.

M-21. Orange Juice, Corn Flakes, Soft Boiled Eggs, Bran Muffins, Beverage.

M-22. Fresh Sliced Pineapple, Canadian Bacon and Eggs, Toast, Jam, Beverage.

M-23. Rhubarb Sauce, Wheat Krispies, Tiny Sausages, Hot Muffins, Beverage.

M-24. Chilled Queen Anne Cherries, Bran Flakes, Baked Eggs, Toast Rounds, Beverage.

M-25. Strawberries and Cream, Scrambled Eggs and Bacon, Rye Toast, Beverage.

M-26. Tomato Juice, Whole Wheat Krumbles, Poached Eggs, Buttered Toast, Beverage.

M-27. Grapefruit Sections, Corn Flakes, Canadian Bacon, Cinnamon Toast, Beverage.

M-28. Strawberries and Sliced Fresh Pineapple, Shredded Whole Wheat Biscuit, Soft Boiled Eggs, Corn Muffins, Beverage.

M-29. Orange Juice, Wheat Krispies, Ham Omelet, Toast, Beverage.

M-30. Stewed Rhubarb, Bacon Curls and Eggs, Bran Muffins, Beverage.

M-31. Pineapple Juice, Shredded Whole Wheat Biscuit, Crisp Bacon, Sweet Rolls, Beverage.

June

J-1. Pink Rhubarb, Corn Flakes, Broiled Bacon, Melba Toast, Beverage.

J-2. Orange Juice, Pep Bran Flakes, Kippered Herring, Sour Cream Biscuits, Beverage.

J-3. Rhubarb and Pineapple, Corned Beef Hash, Bran Muffins, Beverage.

J-4. Grapefruit, Shredded Whole Wheat Biscuit, Shirred Eggs, Hard Rolls, Peach Jam, Beverage.

J-5. Stewed Apricots with Cream, All-Bran, Crisp Bacon and Eggs, Toast, Strawberry Jam, Beverage.

J-6. Sliced Oranges, Wheat Krispies, Fried Fish, French Fried Potatoes, Toast, Beverage.

J-7. Apple Sauce, Bacon, French Toast, Beverage.

J-8. Strawberries with Cream, Whole Wheat Krumbles, Soft Cooked Eggs, Toast Fingers, Beverage.

J-9. Rhubarb and Strawberries, Bran Flakes, Poached Eggs, Toast, Orange Marmalade, Beverage.

J-10. Grapefruit, Rice Krispies, Creamed Dried Beef, Corn Muffins, Beverage.

J-11. Prunes and Sliced Oranges, Creamed Codfish, Hard Rolls, Jam, Beverage.

J-12. Figs (fresh or preserved), All-Bran, Cinnamon Buns, Beverage.

J-13. Orange Juice, Rice Krispies, Scrambled Eggs, Toast, Grape Conserve, Beverage.

J-14. Tomato Juice, Grilled Lamb Kidneys, Rolls, Jelly, Beverage.

J-15. Strawberries, Corn Flakes, Boiled Eggs, Sweet Rolls, Beverage.

J-16. Sliced Bananas, Shredded Whole Wheat Biscuit, Cheese Omelet, Toast, Beverage.

J-17. Halved Oranges, Pep Bran Flakes, Broiled Tomatoes and Bacon, Melba Toast, Beverage.

J-18. Cantaloupe, Mackerel in Cream, Boiled Potatoes, Hard Rolls, Beverage.

J-19. Tomato Juice, Rice Krispies, Broiled Ham, Corn Sticks, Honey, Beverage.

J-20. Pineapple (fresh or juice), Wheat Krispies, Poached Eggs, Parker House Rolls, Beverage.

J-21. Orange Juice, Liver and Bacon, Bran Muffins, Strawberry Jam, Beverage.

J-22. Sliced Bananas, Jelly Omelet, Raised Biscuits, Beverage.

J-23. Prunes, Corn Flakes, Grilled Ham, Popovers, Beverage.

J-24. Grapefruit, Pep Bran Flakes, Scrambled Eggs, Toasted Rolls, Jelly.

J-25. Raspberries, Fried Perch, Hot Muffins, Beverage.

J-26. Tomato Juice, Bran Flakes, Griddle Cakes, Honey, Beverage.

J-27. Orange Juice, Whole Wheat Krumbles, Boiled Eggs, Toast, Marmalade, Beverage.

J-28. Strawberries, Rice Flakes, Broiled Bacon, Bran Muffins, Beverage.

J-29. Pineapple, All-Bran, Poached Eggs, Toast, Beverage.

J-30. Raspberries, Wheat Krispies, Coffee Cake, Beverage.

July

J-1. Red Raspberries, Corn Flakes, Crisp Bacon, Whole Wheat Toast, Honey, Beverage.

J-2. Iced Melon, Bran Flakes, Jelly Omelet, Melba Toast, Beverage.

J-3. Fresh Stewed Cherries, Shredded Whole Wheat Biscuit, Hard Cooked Eggs in Cream, Breakfast Rolls, Beverage.

J-4. Pineapple Wedges, Poached Eggs in Ham Nests, All Bran Scones, Blackberry Jam, Beverage.

J-5. Blueberries, Wheat Krispies, Fried Mush, Shaved Maple Sugar, Beverage.

J-6. Cantaloupe Halves, Eggs Fried with Diced Bacon, Toasted Muffins, Beverage.

J-7. Sliced Bananas with Fresh Berries, Whole Wheat Flakes, Creamed Chipped Beef, Corn Bread, Beverage.

J-8. Baked Rhubarb, All-Bran, Parsley Eggs, Pecan Rolls, Beverage.

J-9. Sliced Oranges, Rice Krispies and Whole Wheat Krumbles, Popovers, Jam, Beverage.

J-10. Fresh Fruit Plate, Tiny Sausages, Bran Pancakes, Preserves, Beverage.

J-11. Chilled Grape Clusters, Poached Eggs and Frizzled Ham, Toasted Whole Wheat Rolls, Beverage.

J-12. Blackberries, Whole Wheat Flakes, Creamy Scrambled Eggs, Nut Bread Toast, Beverage.

J-13. Fresh Apricots, Bran Waffles, Maple Sirup, Bacon, Biscuits, Beverage.

J-14. Orange Juice, Baked Beans, Steamed Brown Bread, Butter, Beverage.

J-15. Grapefruit Cup with Cherries, Bran Flakes, French Toast Sprinkled with Sugar, Beverage.

J-16. Melon Boats, Rice Krispies, Eggs Poached in Cream, Toasted Biscuits, Beverage.

J-17. Sliced Peaches, Whole Wheat Krumbles, German Coffee Cake, Beverage.

J-18. Fresh Pear, Fish Cakes, Crisp Rye Bread Toast, Strawberry Jam, Beverage.

J-19. Huckleberries, Corn Flakes, Fresh Cinnamon Rolls, Beverage.

J-20. Banana and Orange Cup, French Toast, Butter, Shaved Maple Sugar, Beverage.

J-21. Assorted Fruit, Whole Wheat Krumbles, Hot Muffins, Marmalade, Beverage.

J-22. Poached Shredded Whole Wheat Biscuit, New Apple Sauce with Toast, Beverage.

J-23. Grapefruit Juice, Poached Eggs in Buttered Toast Rounds, Beverage.

J-24. Warm Stewed Pears, Bran Flakes, Filled Coffee Cake, Beverage.

J-25. Whole Peaches, Rice Krispies, Grilled Liver Patties, Toast, Beverage.

J-26. Chilled Orange Juice, Shirred Eggs, Toasted Muffins, Beverage.

J-27. Honeyed Prunes, Corn Flakes and Whole Wheat Krumbles, Bacon Pan Bread, Beverage.

J-28. Cherry Clusters, Wheat Krispies, Creamy Scrambled Eggs, Toasted Nut Bread, Beverage.

J-29. Chilled Tomato Juice, Pep Bran Flakes, Fish Flakes in Cream, Hard Rolls, Beverage.

J-30. Sliced Peaches in Cream, Sugared French Toast Strips, Beverage.

J-31. Chilled Grapes, Shredded Whole Wheat Biscuit, Hot Salted Milk, Long Johns, Beverage.

August

A-1. Chilled Honeydew Melon, Corn Flakes, Bacon Curls, Toasted Pecan Rolls, Beverage.

A-2. Orange Juice, Bran Waffles, Sirup, Beverage.

A-3. Blackberries with Rice Krispies, Parsley Omelet, Broiled Ham Slices, Toast, Beverage.

A-4. Chilled Fresh Pears, Broiled Whitefish, Toast, Beverage.

A-5. Fresh Tomato Juice, Wheat Krispies with Sliced Peaches, Coffee Ring, Beverage.

A-6. Stewed Green Gage Plums, Eggs Baked with Tiny Pork Sausage, Toast, Beverage.

A-7. Iced Cantaloupe, Shredded Whole Wheat Biscuit, Toasted Sweet Roll, Beverage.

A-8. Chilled Fresh Pineapple Slices, Scrambled Eggs with Minced Ham, Blueberry Muffins, Beverage.

A-9. Grape Clusters, Crisp Bacon, French Toast, Sirup, Beverage.

A-10. Baked Early Apples, Bran Flakes, Soft Cooked Eggs, Rye Toast, Strawberry Jam, Beverage.

A-11. Sliced Peaches with Corn Flakes, Broiled Lamb Chops, Beaten Biscuits, Elderberry Jam, Beverage.

A-12. Mixed Melon Ball Cup, Steamed Eggs with Canadian Bacon, Bran Muffins, Beverage.

A-13. Blueberries with Whole Wheat Flakes, Broiled Calves Liver, Toast, Beverage.

A-14. Chilled Grapefruit Juice, Scrambled Eggs with Jelly, Whole Wheat Toast, Beverage.

A-15. Fresh Fruit Plate, Rice Krispies, Creamed Chipped Beef on Toast, Buttered Toast, Beverage.

A-16. Fresh Spiced Apple Sauce, Pep Bran Flakes, Blueberry Waffles with Honey Butter, Beverage.

A-17. Sliced Bananas with Shredded Whole Wheat Biscuit, Sausages in Blankets, Toast, Beverage.

A-18. Chilled Orange Juice, Whole Wheat Krumbles, Poached Egg on Toast Rings, Beverage.

A-19. Peach and Blackberry Cup, Wheat Krispies, Small Steaks, Toast, Beverage.

A-20. Pineapple Juice, Corn Flakes, Eggs Baked in Bacon Rings, Whole Wheat Toast, Grape Jelly, Beverage.

A-21. Honeydew Melon Wedges, Bran Flakes, Cinnamon Rolls, Beverage.

A-22. Fresh Plums, Hominy Grits, Frizzled Ham, Bran Muffins, Beverage.

A-23. Chilled Tomato Juice, Rice Krispies with Blueberries, English Muffins, Marmalade, Beverage.

A-24. Stewed Spiced Pears, Wheat Krispies, Bacon Omelet, Toast, Beverage.

A-25. Sliced Peaches with Shredded Whole Wheat Biscuit, Toasted Sweet Roll, Beverage.

A-26. Chilled Grapefruit Juice, Whole Wheat Krumbles, Liver and Bacon, Rye Bread Toast, Beverage.

A-27. Minted Cantaloupe Balls, Hamburg Patties, Bran Griddle Cakes, Sirup, Beverage.

A-28. Orange and Pineapple Cup, Pep Bran Flakes, Soft Cooked Eggs, Raisin Toast, Beverage.

A-29. Stewed Blackberries, Broiled Bacon Strips, Doughnuts, Beverage.

A-30. Sliced Bananas with Rice Krispies, Broiled Ham Slices, Steamed Eggs, Breakfast Roll, Beverage.

A-31. Frosted Grapes, Corn Flakes, Coffee Cake, Strawberry Jam, Beverage.

September

S-1. Baked Bartlett Pears, Broiled Lamb Chops, American Fried Potatoes, Rolls, Beverage.

S-2. Grape Juice, Corn Flakes, Fried Canandian Bacon, Whole Wheat Buttered Toast, Beverage.

S-3. Fresh Sliced Peaches, Bran Cornbread with Bacon, Marmalade, Beverage.

S-4. Green Apple Sauce, Fried Mush, Sirup, Beverage.

S-5. Honeydew Melon, Oatmeal, Sweet Rolls, Beverage.

S-6. Sliced Bananas, Casserole of Sausage and Eggs on Cornmeal Mush, Beverage.

S-7. Cantaloupe, Whole Wheat Krumbles, Blueberry Muffins, Beverage.

S-8. Grapefruit Halves, Wheat Krispies, Canadian Bacon, Graham Popovers, Beverage.

S-9. Poached Rhubarb, Breakfast Steak, Danish Rolls, Beverage.

S-10. Sliced Peaches, Ham Waffles, Sirup, Beverage.

S-11. Blueberries, Corn Flakes, Broiled Tomatoes, Hot Buttermilk Biscuits, Beverage.

S-12. Sliced Oranges, Pep Bran Flakes, Crisp Bacon, Sweet Rolls, Beverage.

S-13. Stewed Apricots, Poached Shredded Whole Wheat Biscuit, Grilled Ham, Toast, Beverage.

S-14. Cantaloupe, Small Grilled Sausages, Waffles, Sirup, Beverage.

S-15. Fresh Pineapple, Scrambled Eggs, Bran Gems, Beverage.

S-16. Sliced Peaches, Corn Flakes, French Toast, Sirup, Beverage.

S-17. Baked Apples, Frizzled Dried Beef, Hot Corn Bread, Beverage.

S-18. Orange Juice, Farina, Soft-Cooked Eggs, Toasted Rolls, Beverage.

S-19. Honeydew Melon, Codfish Cakes, Spoon Bread, Sirup, Beverage.

S-20. Fresh Apple Sauce, Baked Hash, Bran Muffins, Beverage.

S-21. Stewed Figs, Rice Krispies, Scrambled Eggs, Buttered Toast, Beverage.

S-22. Orange-Grapefruit Juice, Crisp Bacon, Bread Griddle Cakes, Maple Sirup, Beverage.

S-23. Cantaloupe, Bran Flakes, Shirred Eggs, Quick Coffee Cake, Beverage.

S-24. Blueberries, Shredded Whole Wheat Biscuit, Fried Cornmeal Mush with Bacon Garnish, Beverage.

S-25. Orange Juice, Soft Cooked Eggs, Hot Cream Biscuits, Honey, Beverage.

S-26. Sliced Peaches, Pep Bran Flakes, Broiled Lamb Kidneys, Toast, Beverage.

S-27. Sauteed Pineapple, Oatmeal, Bacon, Bran Muffins, Marmalade, Beverage.

S-28. Honeydew Melon, Frizzled Ham, Toasted English Muffins, Beverage.

S-29. Stewed Rhubarb, Whole Wheat Krumbles, Broiled Panfish, Assorted Rolls, Beverage.

S-30. Canned Grapefruit Sections, Broiled Ham, Bran Waffles, Beverage.

October

O-1. Bananas, Shredded Whole Wheat Biscuit, Haddock in Cream, Bran Muffins, Beverage.

O-2. Sliced Oranges, Whole Wheat Flakes, Fried Bran-Cornmeal Mush, Sirup, Beverage.

O-3. Baked Apples, Corn Flakes, Canadian Bacon, Waffles, Sirup, Beverage.

O-4. Chilled Pears, Rice Krispies, Baked Sausage, Coffee Cake, Beverage.

O-5. Tomato Juice, Pep Bran Flakes, Fried Eggs, Toast, Jam, Beverage.

O-6. Stewed Prunes, Whole Wheat Krumbles, Scrambled Eggs, Toasted Rolls, Beverage.

O-7. Grapefruit Juice, Wheat Krispies, Frizzled Ham in Cream, Rye Toast, Beverage.

O-8. Stewed Apricots, Whole Wheat Flakes, Puffy Omelet with Green Pepper, Melba Toast, Beverage.

O-9. Orange Juice, Bran Flakes, French Toast and Apple Sauce, Beverage.

O-10. Honeydew Melon, Crisp Bacon, Bran Griddle Cakes, Doughnuts, Beverage.

O-11. Orange Halves, Whole Wheat Krumbles, Fried Salt Pork and Milk Gravy, Toast, Beverage.

O-12. Prunes and Apricots, Corn Flakes, Soft Boiled Eggs, Toasted Rolls, Beverage.

O-13. Pineapple Juice, Shredded Whole Wheat Biscuit, Poached Eggs on Toast, Jam, Beverage.

O-14. Apple Sauce, Wheat Krispies, Meat Balls, Coffee Cake, Beverage.

O-15. Prunes with Lemon, Shredded Whole Wheat Biscuit, Omelet, Hot Biscuits, Beverage.

O-16. Chilled Pears, Rice Krispies, Creamed Dried Beef on Toast, Rye Bread Toast, Beverage.

O-17. Tomato Juice, Whole Wheat Flakes, Baked Sausage, Bran Waffles, Sirup, Beverage.

O-18. Bananas and Crushed Pineapple, Corn Flakes, Scrambled Eggs, Melba Toast, Jelly, Beverage.

O-19. Orange Juice, Baked Hash, Hot Bran Muffins, Jam, Beverage.

O-20. Baked Apples, Whole Wheat Flakes, Broiled Bacon, Griddle Cakes, Sirup, Beverage.

O-21. Sliced Oranges, Corn Flakes, Ham Omelet, Sweet Rolls, Beverage.

O-22. Grapefruit Juice, Creamed Codfish on Rye Toast, Hot Muffins, Beverage.

O-23. Stewed Apricots, Pep Bran Flakes, Canadian Bacon, Hot Biscuits and Honey, Beverage.

O-24. Half Grapefruit, Wheat Krispies, Crisp Bacon, Waffles, Sirup, Beverage.

O-25. Pineapple Juice, Whole Wheat Krumbles, Fried Eggs, Toasted Raisin Bread, Beverage.

O-26. Honey Baked Apples, Rice Krispies, Creamed Eggs, Toasted All-Bran Muffins, Beverage.

O-27. Orange Halves, Corn Flakes, Grilled Bacon, Toast and Jam, Beverage.

O-28. Stewed Prunes, Wheat Krispies, Baked Eggs, Cinnamon Rolls, Beverage.

O-29. Orange Juice, Pep Bran Flakes, Codfish Balls, Catsup, Bran Muffins, Beverage.

O-30. Pineapple Juice, Whole Wheat Krumbles, Link Sausages, French Toast, Beverage.

O-31. Baked Grapefruit, Shredded Whole Wheat Biscuit, Ham Omelet, Toasted Sweet Rolls, Beverage.

November

N-1. Stewed Prunes, Hot Oatmeal with All-Bran, Canadian Bacon and Eggs, Toast, Beverage.

N-2. Two-tone Juice, Poached Shredded Whole Wheat Biscuit, Sausage, Rolls, Beverage.

N-3. Orange and Grapefruit Sections, Corn Flakes, Jelly Omelet, Hot Muffins, Beverage.

N-4. Apple Sauce, Whole Wheat Flakes, Baked Eggs and Ham, Toast, Beverage.

N-5. Figs, Wheat Krispies, Waffles and Sirup, Bacon, Beverage.

N-6. Chilled Queen Anne Cherries, Rice Krispies, Soft Boiled Eggs, Hot Cornmeal Muffins, Jam, Beverage.

N-7. Orange Juice, Whole Wheat Krumbles, Scrambled Eggs, Toasted Sweet Rolls, Beverage.

N-8. Stewed Apricots, Bran Flakes, Broiled Bacon and Eggs, Rye Toast, Jam, Beverage.

N-9. Pineapple Juice, Sausage, Bran Pancakes, Beverage.

N-10. Grapefruit Halves, Pep Bran Flakes, Ham Omelet, Toast, Jam, Beverage.

N-11. Prunes with Lemon, Shredded Whole Wheat Biscuit, Shirred Eggs, Toast, Jam, Beverage.

N-12. Apple Sauce, Hot Cornmeal Mush and Cream, Grilled Ham, Toast, Beverage.

N-13. Grape Juice, Poached Shredded Whole Wheat Biscuit, Crisp Sausage, Rye Toast, Jam, Beverage.

N-14. Plums, Whole Wheat Flakes, Corn Fritters and Sirup, Toast, Beverage.

N-15. Orange Juice, Rice Krispies, Bacon, Fried Cornmeal Mush, Beverage.

N-16. Stewed Apricots, Hot Cornmeal, Baked Eggs and Canadian Bacon, Buttered Toast, Beverage.

N-17. Grapefruit Sections, Corn Flakes, Bran Pancakes, Sausage, Beverage.

N-18. Pineapple Juice, Whole Wheat Krumbles, Soft Boiled Eggs, Hot Muffins, Beverage.

N-19. Stewed Apples, Bran Flakes, Scrambled Eggs with Chipped Beef, Coffee Cake, Beverage.

N-20. Tomato Juice, Pep Bran Flakes, Baked Eggs and Ham, Hot Muffins, Beverage.

N-21. Prunes with Lemon, Oatmeal, Fried Eggs, Sweet Rolls, Beverage.

N-22. Chilled Queen Anne Cherries, Rice Krispies, Ham Omelet, Bran Muffins, Beverage.

N-23. Orange and Grapefruit Sections, Wheat Krispies, Sausage, Bran Waffles Supreme, Beverage.

N-24. Stewed Apricots, Corn Flakes and All-Bran, Poached Eggs, Rye Toast, Beverage.

N-25. Apple Sauce, Shredded Whole Wheat Biscuit, Bacon and Eggs, Toast, Jam, Beverage.

N-26. Pineapple Juice, Hot Cornmeal Porridge, Soft Boiled Eggs, Toast, Jam, Beverage.

N-27. Stewed Prunes, Wheat Krispies, Crisp Bacon, Coffee Cake, Beverage.

N-28. Orange Juice, Pep Bran Flakes, Baked Eggs and Canadian Bacon, Hot Muffins, Beverage.

N-29. Figs, Bran Flakes, Poached Eggs, Toast, Jam, Beverage.

N-30. Stewed Prunes, Poached Shredded Whole Wheat Biscuit, Broiled Sausage, Toasted Sweet Rolls, Beverage.

December

D-1. Stewed Apricots with Pineapple, Ham and Eggs, Toast, Beverage.

D-2. Grapefruit, Corn Flakes, Creamed Dried Beef on Toast, Hard Rolls, Beverage.

D-3. Orange Juice, Hot Cereal, Codfish Cakes, Bran Muffins, Beverage.

D-4. Canned Pineapple, Waffles and Sausage, Maple Sirup, Beverage.

D-5. Hot Cereal, Fried Apples with Bacon, Corn Muffins, Beverage.

D-6. Bananas, Rice Krispies, Bran Griddle Cakes with Sugar and Cinnamon, Beverage.

D-7. Apple Sauce, Bacon and Eggs, Toast, Peach Jam, Beverage.

D-8. Stewed Prunes, Shredded Whole Wheat Biscuit, Panned Fish, Muffins, Beverage.

D-9. Sliced Oranges, Liver and Bacon, Assorted Rolls, Beverage.

D-10. Clam Juice, Whole Wheat Krumbles, French Toast, Apple Butter, Beverage.

D-11. Stewed Prunes and Apricots, Bran Flakes, Creamed Chicken, Toast, Beverage.

D-12. Grapefruit, Bacon and Eggs, Toast, Doughnuts, Beverage.

D-13. Preserved Figs, All-Bran, Boiled Eggs, Rolls, Beverage.

D-14. Hot Cereal with Dates, Cheese or Jelly Omelet, Hot Biscuits, Beverage.

D-15. Orange Juice, Fried Brains, Catsup, Toast, Beverage.

D-16. Canned Apricots, Wheat Krispies, Small Steak, Fried Potatoes, Toast, Beverage.

D-17. Baked Apple, Mackerel Cooked in Milk, Boiled Potato, Hard Rolls, Beverage.

D-18. Halved Orange, Hot Cereal, Broiled Ham, Corn Pone, Sirup, Beverage.

D-19. Grapefruit, Corn Flakes, Fried Eggs, Bran Muffins, Apple Butter, Beverage.

D-20. Grape Juice, Lamb Chop, Fried Potatoes, Toast, Beverage.

D-21. Tomato Juice, Corned Beef Hash with Poached Egg, Hard Rolls, Beverage.

D-22. Canned Peaches, All-Bran, Boiled Eggs, Toast, Jelly, Beverage.

D-23. Baked Banana, Bacon, French Toast, Sirup, Beverage.

D-24. Orange Juice, Oatmeal with Bran, Codfish Balls, Toast, Beverage.

D-25. Pink Grapefruit, Corn Flakes, Toasted English Muffins, Christmas Jam, Beverage.

D-26. Stewed Apricots, Pep Bran Flakes, Scrambled Eggs, Norwegian Coffee Bread, Beverage.

D-27. Orange Slices, Hot Cereal, Bacon, Toast, Beverage.

D-28. Stewed Prunes with Orange Slices, Boiled Fine Hominy, Cinnamon Buns, Beverage.

D-29. Orange Juice, Fried Scrapple, Catsup, Breakfast Rolls, Beverage.

D-30. Sliced Bananas in Orange Juice, Creamed Eggs on Toast, Hot Biscuit, Honey, Beverage.

D-31. Grapefruit, Corn Flakes, French Omelet, Cinnamon Muffins, Beverage.

Luncheon Menus

January

J-1. Consomme. Chicken, Duck or Turkey. Shoestring potatoes. Spinach ring with creamed mushrooms. Fruit salad. Chocolate parfait.

J-2. Tomato bouillon. Chicken and rice ring with Newburg sauce. Cranberry ring with Waldorf salad. Steamed pudding—hard sauce.

J-3. Turkey noodle soup. Sweetbread a la king on pattie shell. Petite poppy seed rolls. Fresh vegetable salad. Apricot lemon snow.

J-4. Oyster cocktail. Broiled ham. Creamed potatoes. Asparagus. Orange, French dressing salad. Mince pie.

J-5. Pickles and olives. Sliced cold roast veal. Baked potatoes. Creamed peas. Pineapple, grapefruit salad. Cocoanut snowballs.

J-6. Grapefruit with mint jello sections. Roast duck. Mashed potatoes, Buttered squash. Lettuce, French dressing. Vanilla ice cream—pineapple cup cake.

J-7. Mexican bean soup. Roast pork. Candied sweet potatoes. String beans. Cabbage raisin salad. Apple pie.

J-8. Orange and cranberry juice. Creamed chipped beef and mushrooms. Lettuce, India relish dressing. Chocolate whipped cream tart.

J-9. Clam chowder. Turkey in potato shells. Creamed peas. Tomato and cabbage slaw. Cocoanut custard pie.

J-10. Chicken bisque with croutons. Poached egg in spaghetti nests. String beans. Pear, cream cheese and toasted almond. Pineapple pie.

J-11. German beef soup with potato and vegetables. Rye rolls. Lettuce, Thousand Island dressing. Apple tapioca with whipped cream.

J-12. Celery bisque. Roast goose—fried apple rings. Scalloped sweets with nut topping. Buttered beets. Cabbage salad. Orange ice—prune cookie strips.

J-13. Tomato juice cocktail. Roast turkey—giblet dressing. Mashed potatoes. Buttered onions. Waldorf salad. Frozen ice cream cake.

J-14. Cream of tomato soup. Hot pork sandwich. Mashed potatoes. Carrots, turnips and peas. Rosy apple salad. Cherry pie.

J-15. Crabmeat cocktail. Roast beef. Browned potatoes. Creamed spinach. Grapefruit and chopped olive, French dressing. Steamed chocolate pudding.

J-16. Navy bean soup. Baked ham butt. Boiled potatoes. Sauerkraut. Celery and mustard pickles. Peach pie.

J-17. Cream of corn soup. Breaded pork chops —spiced peaches. Mashed sweet potatoes. Creamed asparagus. Fruit in strawberry gelatin. Deep apple pie.

J-18. Chilled raspberry and orange juice. Chicken fricassee. Buttered rice with pimento. Stuffed tomato salad. Bavarian cream—carmel sauce.

J-19. Split pea soup. Beef loaf. Scalloped potatoes. Glazed carrots. Cabbage, ketchup dressing, fruit gelatin.

J-20. Asparagus bisque. Breaded veal cutlet. Creamed potatoes with green pepper. Spinach. Apricot salad. Cranberry cobbler.

J-21. Grapefruit sections in grape juice. Broiled salmon. Potato puff. Creamed peas. Perfection salad. Lemon pie.

J-22. Vegetable soup. Baked ham. American fried potatoes. Lima beans. Tomato salad. Chocolate eclair—fudge sauce.

J-23. Half grapefruit. Swiss steak with dumplings. Mashed potatoes. Brussels sprouts. Cabbage pineapple salad. Apricot pie.

J-24. Chicken broth. Pan broiled liver. Italian spaghetti. Jellied cooked vegetable salad. Prune pie.

J-25. Orange and grapefruit cocktail. Baked halibut. Hash browned potatoes. Buttered wax beans with parsley. Sliced sour beets. Snow pudding—custard sauce.

J-26. Fish chowder. Baked beans. Brown bread. Cabbage slaw. Plum sauce—nut cookies.

J-27. Bread and butter pickles. Creamed tuna fish. Potato cakes. String beans, raw carrot and grated onion salad. Cherry Betty.

J-28. Assorted hors d'oeuvre. Roast lamb—mint sauce. Pan roast potatoes. Cauliflower. Tangerine and grape salad. Maple nut sundae.

J-29. Prune and orange juice. Veal stew with onion, carrot and peas. Breaded noodles. Lettuce pear and pimento salad. Hot ginger bread and cheese.

J-30. Chicken rice soup. Cube steak. Duchess potatoes. Fried onions. Head lettuce—Russian dressing. Chop suey sundae.

February

F-1. Tomato juice. Fried ham sliced with scrambled egg. Baked potato. Spinach. Cranberry, celery, pineapple gelatin salad. Poppy seed cake with whipped cream.

F-2. Dill pickles. Beef pot pie. Broiled tomato. Cole slaw. Fruit salad sundae.

F-3. French onion soup. Scalloped shellfish. Julienne potatoes. Buttered beets. Citrus fruit salad. French pastry.

F-4. Tomato and sardine canape. Roast chicken. Mashed potatoes. Cut baby wax beans. Orange, red and white cherry salad. Indian pudding a la mode.

F-5. Consomme with rice. Boiled ham with creamed sweetbread. Corn bread. Buttered asparagus and French fried cauliflower. Apricot salad. Ice box cake.

F-6. Cream of mushroom soup. Fried filet of sole. Duchess potatoes. Cabbage, pineapple, grape and nut salad. Mint ice cream with chocolate sauce and cocoanut.

F-7. Chicken broth. Macaroni and mushroom au gratin loaf—Newburg sauce. String beans. Pineapple, pimento salad. Lemon pie.

F-8. Crabapple pickles. Beef pot roast. Breaded noodles. Mixed vegetable salad. Prune whip.

F-9. Shrimp in frozen tomato juice. Roast pork, apricots and apple jelly. Baked sweet potatoes. Cauliflower. Blackberry snow pudding, custard sauce.

F-10. Spiced cherries. Roast breast of lamb. Browned potatoes. Creamed celery and peas. Lettuce, French dressing. Mint gelatin with sliced peaches and white cherries.

F-11. Pea Soup. Fried halibut. Creamed potatoes. Sweet gherkins, celery in tomato aspic salad. Gold cake with orange filling and cocoanut icing.

F-12. Consomme. Corned beef hash croquettes with creamed celery. Buttered beets. French fried onions, buttered peas. Pickled peach salad. Butterscotch pie.

F-13. Watermelon pickles. Rabbit casserole. Mashed potatoes. Belgian carrots. Prune and pineapple salad. Cherry pie.

F-14. Celery bisque, croutons. Chicken legs with bacon. Sweet potato croquettes. Creamed string beans. Grapefruit, maraschino cherry, endive salad. Surprise cake.

F-15. Grapefruit cocktail. Ham timbales, raisin sauce. Potato chips. Fried parsnips. Pickled pear salad. Strawberry cottage pudding.

F-16. Cream of potato soup. Pork chops. Escalloped corn and pimiento. String beans. Lettuce and watercress, French dressing. Cranberry whip, lady fingers.

F-17. Crabmeat cocktail. Grilled veal kidneys and bacon. Baked potatoes. Buttered spinach. Tomato salad. Angel food with chocolate ice cream and orange marmalade.

F-18. Vegetable soup. Roast veal, prune dressing. Browned potatoes. Creamed celery. Beet and riced egg yolk salad. Pineapple sherbet.

F-19. Chicken alphabet soup. Omelet—creole sauce. Julienne potatoes. Asparagus. Lettuce, Thousand Island dressing. Peach and raspberry shortcake.

F-20. Clam chowder. Baked beans. Browned bread. Combination salad. Pineapple nut upside down cake.

F-21. Asparagus bisque. Chicken fricassee. Riced potatoes. Baked squash. Waldorf salad. Raisin pie.

F-22. Tomato soup. Baked spareribs with prunes. Boiled potatoes. Sauerkraut. Baked apple, whipped cream.

F-23. Sweet gherkins. Creamed mushroom chipped beef. Corn waffle. Mixed green salad. Fruit cup, sponge cup.

F-24. Shrimp cocktail. Broiled cube steak. Baked stuffed potato with pimento. Escalloped cabbage au gratin. Red cherry and raisin conserve salad. Peach tart.

F-25. Cream of corn soup. Cold roast beef, cold roast pork. Italian spaghetti. Buttered cauliflower. Jelled fruit, on pineapple ring salad. Steamed carrot pudding—hard sauce.

F-26. Bean Soup. Hungarian goulash. Mixed green salad. Cherry betty, whipped cream.

F-27. Cranberry juice. Baked salmon loaf with creamed peas. Parslied potato balls. Perfection salad. Lemon sherbet.

F-28. Orange cocoanut cup. Lamb chops. Creamed potatoes. Parslied carrots and peas. Mint gelatin, fruit salad. Camembert cheese, crackers, currant jelly.

F-29. Fruit cup. Hot liver sandwich. French fried potatoes. Fried onions. Sliced sour beets. Apple pie.

F-30. Mixed relishes. Breaded veal. Escalloped potato with parsley. Buttered beets. Apricot cream cheese, toasted almond, currant jelly salad. Creole fudge loaf.

March

M-1. Tomato juice. Pork chops. Creamed potatoes. Escalloped corn. Pineapple salad. Lemon souffle.

M-2. Mushroom canapes. Roast beef. Mashed potatoes. Stuffed onions. Mixed greens. Thousand Island dressing. Grapefruit tarts.

M-3. Chicken noodle soup. Baked ham. Escalloped potatoes. Buttered spinach and green lima beans. Jellied fruit salad. Cocoanut pie.

M-4. Chicken broth. Fricassee chicken and biscuit. Mashed potatoes. String beans. Peach salad, French dressing. Strawberry parfait.

M-5. Mixed pickles. Welsh rarebit. Sliced tomato. Cole slaw. Black walnut cake.

M-6. Corn bisque. Pork sausage. Rice and mushroom timbale, onion sauce. Baked tomato. Chicory, French dressing. Fresh strawberry tart.

M-7. Dill pickles. Corned beef hash timbale. Buttered string beans. Buttered beets. Cabbage and pepper slaw. Pineapple fritter with sauce.

M-8. Vegetable soup. Tenderloin steak, mushroom sauce. French fried potatoes. Lettuce, French dressing. Spiced cherry relish. Vanilla ice cream, orange macaroon.

M-9. Lentil soup. Breaded veal steak. Creamed potatoes au gratin. String beans and onion, French dressing. Fruit gelatin, custard sauce.

M-10. Grapefruit in grape juice. Fried chicken leg. Baked sweet potato. Broccoli, Apricot, watercress and lettuce salad. Devil's food with marshmallow and black walnut icing.

M-11. Split pea soup. Broiled sardines. Hot German potato salad. Sliced tomatoes. Fruit cup, assorted cookies.

M-12. Whole strawberries and powdered sugar. Lobster and mushroom au gratin. Buttered asparagus. Grapefruit and peach salad. Fresh cocoanut cake.

M-13. Chicken okra soup. Pork roast. Browned potatoes. Hot spiced beets. Cabbage, banana and pineapple salad. Applesauce, gingerbread and cheese.

M-14. Salmon and tomato bisque. Cottage cheese. Potato chips. Sliced tomato and cucumber. Fruit salad. Angel food a la mode, butterscotch sauce.

M-15. Orange sections in pineapple juice. Shrimp salad in tomato cup. Butterscotch rolls. Broccoli. Olives and radishes. Cocoanut tart.

M-16. Mixed pickles. Veal loaf. Browned potatoes. Creamed celery. Apricot salad. Bread pudding with whipped cream and orange marmalade.

M-17. Radishes and green onions. Poached eggs and creamed mushrooms on toast. Buttered spinach, carrots, peas. Tomato and watercress salad. Rhubarb pie.

M-18. Tomato and green pepper cocktail. Baked cheese omelet. French fried potatoes. Asparagus. Fresh vegetable salad. Fresh pineapple sundae.

M-19. Crabmeat and grapefruit cocktail. Lamb patties and bacon. Stuffed baked potato. Creamed string beans and peas. Banana and currant jelly salad. Strawberry short cake.

M-20. Bouillon with liver dumplings. Stuffed cube veal steak. Buttered noodles. Buttered onions. Jellied tomato salad. Raspberry pie.

M-21. Green pea soup with croutons. Roast chicken. Mashed potatoes. Buttered beets. Cabbage and pineapple salad. Chocolate date torte.

M-22. Tomato juice cocktail with potato chips and cheese canape. Cold sliced chicken, ham and tongue. Potato au gratin O'Brien. Jellied vegetable salad. Covington cream. Petite Fours.

M-23. Consomme. Roast lamb. Parslied potatoes. Peas. Mint and banana gelatin on pineapple ring salad. Apricot ice cream.

M-24. Mushroom bisque. Chicken hash. Creamed peas. Stuffed tomato salad. Butterscotch nut pie.

M-25. Tomato bouillon. Pork chops a la Robert. Creamed potatoes. Buttered carrots. Pineapple and pimento salad. Prune pie with whipped cream.

M-26. Bean chowder. Fruit salad. Clover leaf rolls. Stuffed celery. Individual chocolate tart.

M-27. Chicken egg drop. Ham croquette, creamed asparagus sauce. String beans. Tomato stuffed with pineapple, celery and almond. Strawberry sherbet, butter cookie.

M-28. Dill pickles. Braised beef. Savory spaghetti. Mixed green salad. Apple pie.

M-29. Half grapefruit. Boiled salmon, hard cooked egg sauce. Baked potatoes. Spinach. Spiced peach salad. Steamed chocolate pudding, foamy sauce.

M-30. Cream of potato soup. Broiled Canadian bacon. Escalloped corn. Cauliflower. Pear, pineapple and strawberry salad. Apple dumpling, vanilla sauce.

April

A-1. Fresh pineapple cocktail. Roast beef, mushroom gravy. Baked stuffed potato. Fresh buttered string beans. French endive, asparagus and tomato. Chocolate pudding, foamy sauce.

A-2. Bouillon egg drop. Stuffed flank steak. Creamed new potatoes and peas. Baked tomatoes. Watercress, lettuce, radishes with French dressing. Strawberry tart.

A-3. Pineapple, orange, cherry cocktail. Baked pork chops. Mashed potatoes. Escalloped tomatoes and onions. Lima beans, radish, celery and onion. Peach, cocoanut, nut upside down cake with whipped cream.

A-4. Celery bisque. Stuffed ham rolls. Potato chips. Jellied fruit. Pineapple sundae.

A-5. Tomato juice cocktail. Hot chicken sandwich. Mashed potatoes. Asparagus. Lettuce, India relish dressing. Mint gelatin with orange, grapefruit, cocoanut sauce.

A-6. Oxtail soup. Liver croquettes. Creamed potatoes. Buttered beets. Cabbage and pineapple. Cherry gelatin mousse.

A-7. Almond soup. Fruit salad with cream cheese dressing. London buns. Radishes, ripe olives, stuffed celery. Strawberry parfait.

A-8. Celery bisque with croutons. Roast Lamb. Parsley buttered potato balls. New beets and greens. Pineapple in mint jelly. New York ice cream, cocoanut petite fours.

A-9. Mushroom bisque. Ham loaf, horse radish sauce. Potato puff. Buttered corn. Head lettuce, Thousand Island dressing. Cherry pie.

A-10. Radishes, green onions, currant jelly. Roast chicken, dressing. Mashed potatoes. Broccoli. Pear and pimiento. Angel food a la mode with strawberry sauce.

A-11. String beans and rice in lamb broth. Creamed egg au gratin on toast. Potato chips. New peas, buttered onions, broiled tomato. Watercress, apricot and pineapple. Rhubarb pie.

A-12. Avocado with lime ice cocktail. Swiss steak. Baked potato. Fresh spinach. Fruit. Chocolate tart, whipped cream.

A-13. Tomato slice with sardine, deviled egg and potato salad in lettuce cup. Deviled crabs. Cloverleaf rolls. Buttered new string beans. Orange, green pepper. Pineapple rice with Italian creme.

A-14. Chicken okra soup. Veal loaf. Bouillon potatoes with carrots. Peas. Tomato, radish, green pepper, chicory. Cocoanut pie.

A-15. Cream of cauliflower. Liver and bacon. Sweet potato puff. Wax beans with parsley. Fresh pineapple. Peanut butterscotch tapioca with whipped cream.

A-16. Chilled pineapple juice. Casserole of beef and spaghetti. Stewed tomatoes. Pimiento, onion, green pepper, shredded lettuce, French dressing. Cherry cake, whipped cream.

A-17. French onion soup. Deviled eggs, sardines, sliced tongue, sliced chicken. Escalloped corn. Jellied vegetables in tomato cups. Orange Blitz Torte.

A-18. Strawberry pineapple cocktail. Veal and mushroom saute in pie crust tarts. Potato pattie. Mixed greens, French dressing. Raspberry custard pie, whipped cream.

A-19. Consomme with poached egg and vegetables. Corned beef hash. Creamed peas. Cabbage and tomato. Strawberry sherbet.

A-20. Mixed pickles. Shepherd pie with mashed potato crust. Peach, red cherry and almond. Raisin pie.

A-21. India relish, olives and radishes. Kidney toast. Escalloped potatoes. Buttered beets. String beans and pimiento, onion. Strawberry and banana short cake.

A-22. Lobster canape. Lamb chops Roquefort. Hash browned potatoes. Fried pineapple, Stuffed tomato. Apricot sundae.

A-23. Mushroom bouillon. Escalloped sweetbreads in tomato cups. Potato chips. Baby lima beans. Grapefruit, pineapple and strawberry. Chocolate brownie a la mode, fudge sauce.

A-24. Chilled rhubarb cocktail. Hamburg pattie on waffle toast, onion gravy. Tomato. Chocolate cake a la mode.

A-25. Crabmeat cocktail. Bacon. Corn cakes. Fruit. Orange ice, currant cup cake.

A-26. Split pea soup. Fried ham and eggs. American fried potatoes. Buttered string beans and carrots. Cherry nut. Vanilla ice cream.

A-27. Celery and tomato puree. Lamb cakes with bacon. Baked stuffed potatoes au gratin. Beet greens. Banana nut. Cherry pie.

A-28. Shrimp cocktail. Chicken fricassee. Buttered rice. Spinach timbales. Sliced pear, orange and raisin. Cream puff.

A-29. Chicken soup with liver dumplings. Boiled salmon, egg sauce. Rice croquettes. Peas. Cucumber. Cottage pudding, strawberry hard sauce.

A-30. Assorted hors d'oeuvre. Boiled tongue, raisin sauce. Baked sweet potatoes. Fresh spinach. Apricot nut. Pineapple pie.

May

M-1. Pineapple juice. Pork sausage. Creamed potatoes. Buttered asparagus. Jellied fruit. Chocolate pudding.

M-2. Spiced melon cocktail. Southern chicken pie. Mashed potato. Peas. Mixed green, French dressing. Strawberry ice.

M-3. Consomme. Halibut Hollandaise. Julienne potatoes. Tomato, watercress. Frozen caramel eclair.

M-4. Tomato crouton soup. Noodle Barbecue. Shredded lettuce, cabbage and watercress. Peach pie.

M-5. French onion soup. Veal cutlet Russian style. Franconia potatoes. Sour beets. Carrot and pineapple in lemon gelatin. Steamed graham pudding, foamy sauce.

M-6. Mixed pickles. Corned beef. Boiled potatoes. New cabbage. Carrot and raisin. Apple nut loaf.

M-7. Shrimp cocktail. Tenderloin steak. Baked stuffed potato. Broiled tomatoes, new string beans, carrots. Black cherry and fresh pineapple. Graham cracker pie.

M-8. Mustard pickles. Baked ham. Parslied potato balls. Creamed leeks. Apple, orange and pecan in lemon gelatin. Cherry pie.

M-9. Sea food cocktail. Broiled chicken. Escalloped potatoes. String beans. Tomato. Strawberry sundae.

M-10. Chicken liver dumpling. Bacon. French toast, currant jelly. Spiced citrus. Crackers, cheese and jam.

M-11. Lima bean puree. Boiled tongue, gingersnap sauce. Hash browned potatoes. Spinach. Combination. Apricot fluff.

M-12. Grapefruit orange cocktail. Egg and mushroom croquettes. Italian spaghetti. Mixed vegetable. Cream puffs with strawberry filling.

M-13. Spiced peach pickle. Veal stew. Riced potatoes. String bean. Raspberry pie.

M-14. Black cherry and orange cocktail. Pork Thousand Island Dressing. Gold cake with lemon patties. Potato chips. Stuffed carrots. Head lettuce, filling and cocoanut frosting.

M-15. Chicken rice soup. Stuffed onions with meat. Buttered noodles. Broiled tomato, buttered string beans. Peach pickle. Cherry tart.

M-16. Tomato juice. Broiled salmon, cucumber with whipped cream sauce. Baked potato. New peas. Perfection. Chocolate fudge cake.

M-17. Mixed pickles and grape jelly. Broiled liver. Escalloped potatoes. Vegetable melange. Pineapple. Strawberry pie.

M-18. Crab apple pickle. Roast veal. Browned potato balls. Asparagus. Lettuce and tomato. Fresh strawberries and sponge cake.

M-19. Southern gumbo soup. Cube steak with horseradish cream sauce. Mashed potatoes. Buttered parsnips. Lettuce, radish, onion and pimiento. Melba sundae.

M-20. Mushroom bouillon. Crabmeat casserole. Baked tomato. Spiced pear. Vanilla parfait, lady fingers.

M-21. Lentil soup with macaroni. Pork chops. Green beans. Baby beets. Green pepper, celery, olive. Fruit gelatin.

M-22. Vegetable soup. Round steak patties. Creamed new potatoes and peas. Cabbage and green pepper. Cherry and raisin pie.

M-23. Tomato bouillon. Fried ham. Baked beans. Plum and pineapple. Blitz torte.

M-24. Black bean soup. Sauerbraten. Mashed potatoes. Stewed apricots. Lettuce, French dressing. Cottage cheese pie.

M-25. Consomme. Fruit and vegetable salad. Mayonnaise puffs. Radishes and olives. Chocolate parfait.

M-26. Corn bisque. Corned beef hash pattie. Baked tomato. Buttered green lima beans. Cucumber, string beans, raw carrot and onion. Orange ice, peanut cookie.

M-27. Cream of pea soup. Cauliflower omelet with bacon. Melba toast. Orange and grapefruit. Preserved ginger sundae.

M-28. Apricot pineapple cocktail. Polish cutlets. Bouillon potatoes with carrots. Peas. Lettuce, French dressing. Chocolate cup cake with butterscotch and whipped cream.

M-29. Fresh strawberry cocktail. Cheese souffle with creamed mushroom. Potato chips. Fresh spinach. Stuffed red and white cherry. Cantaloupe salad. Quickrye biscuits. Buttered string beans and peas. Bread and butter pickles. Pineapple sundae.

June

J-1. Lentil soup. Paprika cream schnitzel. Parsley buttered potatoes. Stewed apricots. Lettuce. Cheese cake.

J-2. Shrimp and frozen tomato juice cocktail. Broiled chicken. Mashed potatoes. New peas. Crushed pineapple and pimiento in lime gelatin. Cantaloupe a la mode.

J-3. Fruit cocktail with orange ice. Baked Ham. Creamed potatoes. Fresh asparagus. Head lettuce, Thousand Island dressing. Summer fruit cake.

J-4. Canned grapefruit cocktail. Spring lamb—sauce aux fines herbes. Baked potatoes. String beans. Pineapple, orange and raspberry. Prune whip.

J-5. Pea soup. Hungarian goulash. Buttered noodles. Mixed green. Strawberry pie.

J-6. Tomato juice. Lamb stew. Farina balls. Cabbage slaw. Rhubarb pie.

J-7. Pea bisque. Calves' liver. Spaghetti with tomato sauce. Fresh spinach. Spiced peach. Cherry pie.

J-8. Vegetable soup. Deviled eggs. Corn beef hash. Sliced tomatoes. Cabbage. Iced watermelon.

J-9. Cream of mushroom soup. Filet sole. Buttered potato balls. New peas. Combination. Peach schaum torte.

J-10. Bean soup. Weiners. Boiled potatoes. Sauerkruat. Dill pickles. Apple cake.

J-11. Corn bisque. Fried Halibut. Escalloped potatoes. Beets and greens. Cherry sundae.

J-12. Shrimp cocktail. Cube steak with mushroom sauce on toast. Julienne potatoes. Broiled tomato with onion juice. Cabbage, raw carrot and green pepper. Orange pineapple sponge.

J-13. Sardine and egg canape. Broiled sweetbreads with minced ham and mushroom sauce. Potato chips. Fresh spinach. Fresh fruit in raspberry gelatin. Strawberry cream roll.

J-14. Tomato cocktail. Cold roast pork. Hot German potato salad. Buttered beets. Radishes, pickles and celery. Apple pie.

J-15. Mushroom and celery bisque. Vegetable salad with cheese whip. Bacon muffins. Spiced peach. Blueberry cake, whipped cream.

J-16. Clam chowder. Boiled shrimp. Potato chips, creamed celery. Lettuce with India relish dressing. Cocoanut pie.

J-17. Alphabet soup. Hamburger ring with prunes. Mashed potatoes. Sauerkraut. Fresh raspberry tart.

J-18. Chicken broth. Broiled brook trout. Potato patty. Asparagus with creamed mushrooms. Orange ice. Pineapple cream tart.

J-19. Strawberry cocktail. Creamed eggs and asparagus in toasted bread cases. Tomato and cucumber. Orange ice and vanilla ice cream.

J-20. Chicken noodle soup. Chinese chicken. Boiled rice. Buttered onions. Preserved Chinese fruit. Nesselrode ice cream.

J-21. Pineapple crabmeat cocktail. Cheese Alaska. Baked potatoes. Tomato cress. Lemon ice.

J-22. French onion soup. Individual lamb roasts. Buttered noodles. Baked stuffed tomatoes. Radish, cucumber and chicory. Cherry cobbler.

J-23. Bouillon-liver dumpling. Stuffed mushrooms. Fried eggplant. Buttered onions, asparagus Hollandaise, broiled tomatoes. Lettuce pimiento. Fruit cup, ice box cookie.

J-24. Tomato bisque. Sold salmon. Creamed potatoes. Peas. Cucumber. Lemon pie.

J-25. Mixed pickles. Tamale pie. String beans and onion. Fruit gelatin.

J-26. Tomato okra soup. Veal cutlets. Escalloped potatoes. Beet greens. Sour beets. Cherry pudding.

J-27. Consomme Sweetbread, almond and mushroom pattie. Breaded asparagus tips on tomato halves. Orange grapefruit and red raspberry. Praline cake.

J-28. Crabmeat cocktail. Fried chicken. Mashed potatoes. Boiled corn on cob. Pear in lime gelatin. New York ice cream, angel food cake.

J-29. Celery bisque. Asparagus omelet with bacon. French fried potatoes. Tart fruit in lemon gelatin. Chocolate rice pudding, whipped cream.

J-30. Tomato bouillon. Swiss cream steak. Potato dumpling. Carrots and peas. Fruit. Chocolate sundae.

July

Jy-1. Fresh fruit cocktail. Lamb chops. New potatoes. Green peas. Cabbage, cucumber and pimiento in lime gelatin. Biscuit torte.

Jy-2. Green pea soup. Cheese, tongue, egg salad, summer sausage. Potato chips. Cabbage salad. Tomato, cucumber. Raspberry pie.

Jy-3. Egg drop soup. Fried chicken. Creamed potatoes. Green beans. Peach, apricot and pineapple. Cherry ice cream pie.

Jy-4. Tomato bouillon with sliced stuffed olives. Ham. Escalloped potatoes. Oyster plant, sauce polonaise. Sliced sour beets. Raspberry viennese short cake.

Jy-5. Consomme with cracker balls. Mackerel, Spanish sauce. Buttered parsley potatoes. Creamed wax beans. Perfection. Blueberry pie.

Jy-6. Vegetable soup. Hamburger cakes. Lyonnaise potatoes. Boiled corn. Jellied tomato and pickle. Green apple pie.

Jy-7. Pineapple ice in lemonade. Cheese and broiled bacon. Open sandwich. German potato salad. Buttered string beans. Radishes and olives. Fresh cocoanut pie.

Jy-8. Tomato juice. Veal loaf. Browned potatoes. Creamed new carrots. Mixed greens with French dressing. Gooseberry pie.

Jy-9. Cherry and orange cocktail. Creamed chicken on waffles. Mixed vegetable. Pineapple sherbet, iced white cup cakes.

Jy-10. Celery bisque. Broiled sardines. Potato and pea patties with cheese sauce. Sliced tomatoes. Cabbage. Date bar a la mode.

Jy-11. Beef noodle soup. Creamed eggs. Rice croquettes. Spinach. Tomato. Fruit salad sundae.

Jy-12. Assorted pickles. Chicken shepherd pie. Buttered peas. Pineapple, black cherry. Custard pie.

Jy-13. Corn bisque. Salmon timbales. Creamed string beans and celery. Broiled tomatoes. Sliced cucumber. Currant tapioca with whipped cream.

Jy-14. Melon cocktail. Lamb brochette. Stuffed baked potatoes. Peas and carrots. Lettuce, chives and pimiento. Fresh raspberries over lemon ice.

Jy-15. Alphabet soup. Baked short ribs of beef. Mashed potatoes. Green lima beans. Cabbage, apple, nut. Peach pie a la mode.

Jy-16. Currant raspberry and banana cocktail in pineapple juice. Cheese omelet. Cloverleaf rolls. String beans. Tomato stuffed with potato, cucumber. Cherry tart.

Jy-17. Mushroom bisque. Poached egg, in spaghetti, green pepper and cheese ring. Buttered sour beets and greens. Buttered peas. Spiced peach. Lemon pie.

Jy-18. Spiced crabapple pickles. Baked stuffed heart. Mashed potatoes. Swiss chard. Fruit gelatin. Double chocolate sundae, nut cookie.

Jy-19. Dill Pickles—radishes. Lamb stew with carrots, onions, peas, new turnips. Buttered noodles. Cabbage, pineapple. Peach parfait.

Jy-20. Cantaloupe, maraschino cherry, and preserved ginger cocktail. Baked trout. Spaghetti, rarebit sauce. Baked tomatoes. String beans, peas, celery and onion. Milk sherbet, almond macaroon.

Jy-21. Grape juice with Royal Anne cherries. Rib roast carcassone, raisin sauce. Buttered rice. Buttered carrots. Tomato, string beans and onion. Peach cake—whipped cream.

Jy-22. Clam chowder. Liver. Boiled corn. Buttered summer squash. Combination. Snow pudding—peach custard sauce.

Jy-23. Fruit cocktail. Corn beef hash with creamed eggs. Broiled tomatoes, boiled onions, Swiss chard. Cabbage and green pepper. Apple dumpling—whipped cream.

Jy-24. Cream of celery soup. Jellied shrimp and orange salad in ice cream cone. Baking powder biscuits. Asparagus, Tomato slice with chopped cucumber garnish. Apple sauce, Ice Box cake.

Jy-25. Orange cocoanut cocktail. Fried ham. Buttered hominy. Wax beans, parsley sauce. Jellied pineapple, cucumber. Watermelon.

Jy-26. Cream of tomato soup. Planked veal patties, pineapple juice. Cheese omelet. Cloverleaf rolls, garnish. Fresh apricot. Cantaloupe a la mode.

Jy-27. Beef bouillon with onion rings. Chuck roast. Browned potatoes. Creamed kohlrabi. Cinnamon apple. Butterscotch sundae.

Jy-28. Spiced peach. Jellied lamb loaf. Macaroni au gratin. Carrots and peas. Head lettuce, Thousand Island dressing. Pineapple mousse.

Jy-29. Crabmeat cocktail. Spanish steak. Hash browned potatoes. Creamed carrots. Cucumber. Melon ball cup with orange ice.

Jy-30. Apple, cherry and orange cocktail. Boiled tongue. Boiled potatoes. Buttered new cabbage. Mustard pickles, beet pickles. Apricot kuchen.

August

Ag-1. Half cantaloupe. Roast beef. Browned onions. Boiled corn. Tomato. Green apple pie.

Ag-2. Tomato bouillon. Salmon and rice casserole. Peas. Fresh fruit. Blueberry cake, whipped cream.

Ag-3. Grape juice. Roast lamb, Potato au gratin. Buttered carrots. Lettuce, French dressing. Peach short cake.

Ag-4. Pineapple ice in ginger ale. Broiled ham. Creamed potatoes. Fried egg plant. Pickled beets. Cherry upside down cake.

Ag-5. Pineapple cup. Fried chicken. Parsley buttered potatoes. Creamed string beans. Combination. Cantaloupe with raspberry ice.

Ag-6. Consomme vermicelli. Planked hamburg. Peppers stuffed with green corn. Broiled tomatoes. Pear and pimiento. Dutch peach cake, whipped cream.

Ag-7. Tomato juice. Cottage cheese and deviled eggs. Potato chips. Fresh spinach. Pineapple, orange and pear. Fresh cream puff.

Ag-8. Celery bisque. Corned beef hash puffs. Buttered peas. Pineapple, raspberry, orange. Apple pie a la mode.

Ag-9. Mixed sweet pickles. Baked halibut with egg sauce. Mashed potatoes. Buttered beets. Cabbage and green pepper. New York ice cream, date cookie.

Ag-10. Chilled tomato juice and evaporated milk cocktail. Ham and eggs. Baked parsnips. Buttered lima beans and bantam corn. Apricot. Jellied cherry tart, whipped cream.

Ag-11. Chicken noodle soup. Pork, tomato and bacon club house. Peas and carrots. Pear. Chocolate sundae.

Ag-12. Chicken broth. Liver and bacon. Potato pattie. Creamed new onions. Fresh fruit in strawberry gelatin. Apple sauce tart.

Ag-13. Radishes and olives. Smoked salmon. Potato salad. Cabbage slaw, raw carrot, pineapple salad. Sliced tomato and cucumber. Cocoanut cake.

Ag-14. Honeydew melon. Cold chicken. Potato au gratin. Stuffed tomato. Fresh peach sundae.

Ag-15. Tomato frappe. Baked ham. Escalloped potatoes with parsley. Swiss chard. Waldorf. Orange gelatin with fresh pear sauce, whipped cream.

Ag-16. Grape juice. Pot roast of beef. Buttered noodles with crumbs. Boiled corn. Cinnamon apple nut. Date cake a la mode.

Ag-17. Tomato juice with cucumber canape. Lamb chops. French fried potatoes. String beans, onions, and mushrooms in Hollandaise sauce. Pineapple. Devil's food ice cream sandwich.

Ag-18. Fruit cocktail with pineapple ice. Chicken fricassee. Parsley buttered potatoes. Summer squash. Perfection. Peach schaum torte.

Ag-19. Mixed pickles. Veal loaf. Spaghetti with tomato sauce. Buttered green lima beans and buttered carrots. Grapes and pineapple in lemon gelatin. Caramel parfait.

Ag-20. Grapefruit juice. Pan-broiled round steak. Lyonnaise potatoes. Creamed cabbage. Fresh vegetable. Baked apple dumpling, whipped cream.

Ag-21. Cantaloupe with fresh peach and lime. Fish souffle with creamed pea sauce. Julienne potatoes. String beans, tomato and onion salad, French dressing. Pineapple and maraschino cherry sundae.

Ag-22. Cream of celery soup. Breaded veal cutlet. Potato with cream gravy. Spinach, Hollandaise. Cantaloupe and raspberry. Blackberry pie.

Ag-23. Mushroom bisque. Cold boiled ham. Peppers stuffed with corn. String beans. Sliced tomato, cucumber, raw carrot. Bavarian cream, fruit salad sauce.

Ag-24. Raspberry, cherry and melon cocktail. Chicken salad. Corn bread sticks. Buttered peas and carrots. Spiced peach. Pecan parfait.

Ag-25. Veal stew and vegetable. Oven-fried potatoes. Assorted pickles. Pineapple tart.

Ag-26. Sweet gherkins. Cold sliced corn beef. Baked beans. Sliced sour beets. Baked apple with cream.

Ag-27. Cream of chicken croutons soup. Assorted cold meats. Noodles with buttered crumbs. Buttered beets. Jellied pineapple and carrot. Cantaloupe sundae.

Ag-28. Corn bisque. Cold sea food plate. Potato chips. Sliced tomato with cole slaw. Honeydew melon.

Ag-29. Watermelon and fresh fruit cocktail. Creamed chicken in noodle ring. Buttered peas. Head lettuce, Thousand Island dressing. Green gage ice cream.

Ag-30. Melon ball and grape juice cocktail. Creamed eggs and peas on rice timbale. Buttered baby lima beans, buttered beets. Cabbage and pineapple. Loganberry ice macaroon.

September

S-1. Tomato juice. Hot roast beef sandwich. Corn on cob. Cabbage and orange. Peach pie.

S-2. Clear broth. Egg, shrimp and pea casserole. Buttered green lima beans. Spinach. Tomato filled with Waldorf. Fruit salad sundae.

S-3. Tomato mushroom bisque. Veal loaf. Baked stuffed potatoes. Creamed peas. Cabbage, pimiento and pineapple. Lemon pie.

S-4. Grape juice. Chicken a la king. Potato and pea croquette. Stuffed tomato. Frozen raspberry sundae.

S-5. Watermelon pickle. Cheese rarebit. Potato chips. Buttered string beans. Sliced tomatoes. Peach sundae.

S-6. Tomato bouillon. Baked pork chops. Browned potatoes. Creamed cabbage. Fresh fruit in cherry gelatin. Apple dumpling, vanilla sauce.

S-7. Fruit juice cocktail with ginger cheese crackers. Baked trout. Parsley buttered potato balls. Broiled tomato halves. Sliced cucumbers. Sponge cake a la mode with sliced peaches.

S-8. Grapefruit juice. Veal stew. Cloverleaf rolls. Cabbage, pimiento and green pepper. Fruit gelatin with whipped cream.

S-9. Grapefruit and cranberry ice cocktail. Roast chicken. Succotash. Spiced peach. Squash pie.

S-10. Alphabet soup. Ground beef pattie. Potato au gratin. Mixed vegetable. Baked pears with whipped cream.

S-11. Bouillon with noodles. Salmon and celery salad, French fried potatoes. Buttered string beans. Slice sour beets. Blueberry pie.

S-12. Orange and banana cocktail. Liver and bacon. Baked potato. Green lima beans. Pineapple. Apricot pie.

S-13. Bread and butter pickles, apple jelly. Corned beef. Potatoes en creme. Buttered beets, Pear and melon balls in mint gelatin. Cocoanut cake with lemon custard filling.

S-14. Jellied bouillon with lemon. Baked ham. Buttered noodles, Buttered summer squash. Fresh fruit. Honeydew melon a la mode with preserved ginger sauce.

S-15. Frozen crushed pineapple cocktail. Grilled deviled crabs. Baking powder biscuit. Buttered peas. Diced celery and sweet gherkins in tomato lemon gelatin. Chocolate fudge cake.

S-16. Cream of celery soup. Cold roast beef. Boiled corn. String beans and onions. Currant jelly roll a la mode.

S-17. Bananas in lime juice. Lamb roast. Browned potatoes. Creamed celery. Cucumber mint gelatin on pineapple ring. Chocolate tart.

S-18. Cream of pea soup. Boiled tongue, raisin sauce. Buttered hominy. Spinach with bacon sauce. Orange and cocoanut. Pineapple pie.

S-19. Cream of tomato soup. Cube steak in French toast sandwich. Fried onions. Raw carrot and raisin. Hot fudge sundae.

S-20. Honeydew melon. Fried chicken. Buttered rice. Salsify with buttered crumbs. Cucumber and onion. Butterscotch pie.

S-21. Egg drop consomme. Toasted cheese sandwich with creamed shrimp. Buttered baby lima beans and carrots. Tomato, asparagus and green pepper. Pineapple ice.

S-23. Chicken rice soup. Fried eggs and Canadian bacon. Creamed potatoes. Raw carrot, kidney beans, onion and shredded cabbage. Cherry pie.

S-23. Tomato cocktail with sardine canape. Tenderloin steak. Julienne potatoes. Spinach with mushroom sauce. Peach, pineapple, date and nut. Green apple pie.

S-24. Dill pickles and celery. Frankfurters. Hot German potato salad. Beef and cucumber, French dressing. Mixed fruit compote, peanut butter cookie.

S-25. Spiced melon ball cocktail. Swiss steak. Boiled corn. Buttered Swiss chard. Sliced tomatoes. Cherry tapioca, whipped cream.

S-26. Corn bisque. Cold sliced ham. Escalloped potatoes au gratin. Sliced tomatoes. Eggs and celery. Watermelon.

S-27. Sweet gherkins. Baked beans. Minced ham sandwich. Perfection. Prune and apple turnovers.

S-28. Crabapple pickle. Beef pot roast. Mashed potatoes. Creamed kohlrabi. Shredded lettuce, India relish dressing. Cantaloupe sundae.

S-29. Onion bouillon with rye bread crouton. Pork tenderloin. Apple and sweet potato casserole. Spinach. Banana, date and nut raspberry gelatin. Prune whip with sugar wafers.

S-30. Consomme. Baked chicken legs. Potato volcano. Fried egg plant. Combination. Peach Melba parfait.

October

O-1. Melon ball, grape, pineapple and lemon ice cocktail. Fried chicken. Glazed sweet potatoes. French fried eggplant. Carrot, red cabbage, celery, and radish salad with French dressing. Peach parfait.

O-2. Jellied chicken bouillon. Planked steak. Duchess potato. Stuffed baked tomato. Peach salad. Orange ice.

O-3. Corn bisque. Ham, tomato and spaghetti casserole. Buttered onions. Sliced cucumber salad. Prune pie.

O-4. Bean soup. Breaded veal cutlet. Parslied potatoes. Creamed cabbage. Sliced sour beets. Lemon pie.

O-5. Tomato juice. Pork chops. Sweet potato and apple casserole. Creamed string beans with parsley. German cabbage slaw. Cranberry pie.

O-6. Orange and banana cocktail. Crabmeat omelet—creamed celery sauce. Julienne potatoes. Buttered beets. Perfection salad. Strawberry pie.

O-7. Mushroom bisque. Roast beef. Buttered noodles. Escalloped tomatoes. Waldorf salad. Peach tapioca—whipped cream.

O-8. Tomato broth. Roast duck. Baked sweet potatoes. Creamed onions. Grape gelatin salad. Mince pie.

O-9. Chicken broth. Bacon. Vegetable sandwich. Apricot salad—French dressing. Pumpkin tart—whipped cream.

O-10. Pea bisque. Cold salmon. Creamed potatoes. Mixed vegetable salad—tomato mayonnaise. Orange blitz torte.

O-11. Grapefruit cocktail. Open cube steak sandwich with bacon. Buttered string beans. Celery and chopped pickle in tomato gelatin salad. Banana cream pie.

O-12. Tomato chowder. Chicken Maryland. Buttered hominy. Giant green peas. Pineapple cucumber salad—French dressing. Butterscotch sundae.

O-13. Cranberry cocktail. Mutton chops. Baked potatoes. Cauliflower. Jellied vegetable salad. Frozen nesselrode pudding.

O-14. Orange, pineapple and cocoanut cocktail. Veal birds. Escalloped potatoes. Green lima beans. Tomato salad. Caramel ice cream — chocolate sauce.

O-15. Chicken broth. Woodstock in pattie shell. Asparagus. Orange and grapefruit salad. Peach schaum torte.

O-16. Fruit cocktail with cheese wafer. Fricassee Chicken with biscuit. Lattice potatoes. Tomato cucumber salad. Raisin pie a la mode.

O-17. Celery and pea bisque. Liver and bacon. Hash browned potatoes. Baked tomatoes stuffed with corn. Cole slaw. Almond toffee ice cream.

O-18. Fresh fruit cup. Pot roast of beef. Riced potatoes. Fried parsnips. Lettuce, celery, onion and green pepper salad. Apple strudel.

O-19. Cider cocktail. Fried ham. Sweet potato croquette. Creamed celery cabbage. Pineapple, raw carrot and cashew nut salad. Peach pie.

O-20. Vegetable soup. Roast pork. Browned potatoes. Escalloped corn. Rosy apple and nut salad. Cranberry and orange sundae.

O-21. Grape juice. Fried perch. Hash browned pimiento potatoes. Creamed peas. Combination salad. Sponge cake a la mode—butterscotch sauce.

O-22. White grape and pineapple cocktail. Stuffed lamb patty. Boiled rice. Creamed celery. Lettuce cole slaw and pimiento salad. Raspberry jello tart—whipped cream.

O-23. Tomato alphabet soup. Corned beef. Parslied potatoes. Sauerkraut. Pineapple, prune and nut salad. Apple dumpling—lemon sauce.

O-24. Dill pickles, celery and olives. Pork sausage. Hot German potato salad. Escalloped tomatoes, buttered spinach, buttered wax beans. Cherry pie.

O-25. Beef egg dumpling soup. Boiled tongue. Potato au gratin. Buttered cauliflower and peas. Apricot and prune salad. Cinnamon torte.

O-26. Chicken rice soup. Ham and spaghetti roll—cream gravy. Escalloped corn. Buttered string beans. Pineapple and nut salad. Cocoanut cream pie.

O-27. Grapefruit juice. Baked trout—egg sauce. Buttered potato balls. Carrots and peas. Head lettuce—Thousand Island dressing. Pineapple ice.

O-28. Cream of corn soup. Veal loaf. Baked stuffed potatoes. Brussels sprouts. Spiced peach salad. Coffee jelly—whipped cream.

O-29. Peach, pear, and orange juice cocktail. Baked hash with egg. Stewed corn. Buttered lima beans. Sliced tomato. Hot fudge sundae.

O-30. Tomato juice. Swiss steak. Buttered noodles. Smothered onions. Banana, crushed pineapple and nut salad. Blueberry pie.

November

N-1. Navy bean soup. Fried pike scallops. Shoe string potatoes. Peas. Beet, endive and lettuce salad. Raspberry tart.

N-2. Vegetable soup. Baked pork chops, Spanish rice. String beans. Peach salad. New York ice cream, pecan stick.

N-3. Oyster cocktail. Roast turkey, giblet gravy, Mashed potato. Creamed onions. Grape, pineapple, orange pecan salad. Cranberry pie.

N-4. Cream of corn soup. Poached egg plate. Corned beef hash. Sliced tomato topped with diced cucumber. Cole slaw with green pepper salad. Apple pie.

N-5. Tomato bouillon. Broiled salmon. Buttered potato balls. Fresh spinach. Pineapple, carrot gelatin salad. Steamed chocolate nut pudding, foamy sauce.

N-6. Tomato juice. Baked ham. Sweet potato croquettes. Creamed string beans and peas. Prune, orange and grapefruit salad. Lemon souffle—whipped cream.

N-7. Shrimp cocktail. Chicken pie. Mashed potatoes. Buttered cauliflower and peas. Cherry gelatin salad. Ginger bread—whipped cream.

N-8. Chicken rice. Waffle-toast. Escalloped potatoes. Honey fruit salad. Devil's food a la mode.

N-9. Chicken egg dumpling soup. Fried oys-

ters and bacon. Creamed potatoes. Buttered spinach. Carrots, peas and celery salad. Lemon meringue pie.

N-10. Cider cup. Boiled smoked butt. Parslied potatoes. Creamed cauliflower. Combination vegetable salad. Orange cup custard.

N-11. Fruit cocktail. Roast duck. Buttered rice. Stewed tomatoes. String bean and onion salad. Pumpkin pie.

N-12. Celery bisque. Cube steak. Italian spaghetti. Mixed green salad. Apricot pie.

N-13. Consomme. Creamed shrimp and pea pattie. Potato chips. Pineapple salad. Strawberry ice and vanilla ice cream parfait.

N-14. Crabmeat salad on tomato slice canape. Beef and pork loaf. Browned potatoes. Creamed wax beans. Apple, orange and date salad. Chocolate souffle, mint marshmallow sauce.

N-15. Chicken broth. Pork sausage. Waffles and honey. Combination cooked vegetables with French dressing. Fruit cup, almond short bread.

N-16. Bouillon with liver dumplings. Breaded veal cutlets. Baked stuffed potatoes. Hot sour beets. Lettuce salad, French dressing. Chocolate chip ice cream, peanut cookie.

N-17. Mixed sea food cocktail. Roast chicken. Riced potato. Fried eggplant. Sliced salad. Pineapple sundae.

N-18. Pea bisque. Haricot of lamb with vegetables and dumplings. Lettuce, India relish dressing. Baked pear with whipped cream.

N-19. Orange juice. Omelet souffle with currant jelly. French fried potatoes. Tomato and cucumber salad. Roquefort French dressing. Apple dumpling, vanilla sauce.

N-20. Cream of string bean soup. Mutton chops. Buttered steamed rice. Plum marmalade. Carrot, celery and cabbage salad. Frozen chocolate eclair.

N-21. Pineapple juice cocktail. Pan fried liver. Ravioli. String beans. Apricot, French dressing. Date torte a la mode.

N-22. Cranberry, apple and orange cocktail. Creamed codfish. Baked potato. Tomato, shredded cabbage, string bean salad. Chocolate cream pie.

N-23. Hot crabmeat and Welsh rarebit canape. Roast squabs. Mashed potatoes. Peas and carrots. Grape and pineapple in mint gelatin salad. Raspberry pie.

N-24. Split pea soup with bacon. Baked flank steak and vegetable casserole. American fried potatoes. Jellied fruit salad. Apple pie a la mode.

N-25. Fish chowder. Melba toast. Combination salad. Steamed graham pudding, lemon sauce.

N-26. Asparagus soup. Crabmeat salad. Creamed potato and pimiento casserole. Buttered string beans. Olives, radishes, grape jelly salad. Vanilla ice cream, lemon honey cookie.

N-27. Assorted hors d'oeuvres. Lamb pattie in bacon circles. Oven fried potatoes. Cauliflower with creamed celery sauce. Apple and pineapple in strawberry gelatin salad. Prune whip, custard sauce.

December

D-1. Chicken broth. Creamed chipped beef. Corn puffs. Buttered string beans. Spiced peach salad. Lemon pie.

D-2. Oyster cocktail. Roast duck with rice dressing. Mashed potatoes. Creamed turnips. Red cherry and pear with watercress salad. Steamed fig pudding, hard sauce.

D-3. Bouillon. Corned beef hash on sauted boiled ham circle. Buttered spinach, carrots, peas. Cabbage salad. Strawberry ice.

D-4. Grapefruit sections in grape juice. Fried liver. Escalloped corn. Green asparagus. Tomato salad. Cherry pie.

D-5. Olives and pickles. Corn bread shortcake with creamed turkey. Waldorf salad with cranberry jelly. Peanut brittle parfait and sugar cookie.

D-6. Orange juice. Fried halibut with tartar sauce. Parslied potatoes. Cabbage, pea, carrot, celery salad. French dressing. Apple Betty with whipped cream.

D-7. Tomato juice. Lamb chops with spiced prunes. Baked potato. Spinach. Assorted fruit in strawberry gelatin. Cocoanut pie.

D-8. Assorted hors d'oeuvres. Shrimp in tomato

sauce on patty shell. Potato chips. Asparagus. Pineapple, grape and nut salad. Sponge cake with coffee sauce and whipped cream and toasted almonds.

D-9. Tomato cocktail with fried fish cake fingers. Baked rabbit. Creamed potatoes. Buttered carrots. Chicory with French dressing. Pineapple parfait.

D-10. Alphabet soup. Baked ham with orange sauce. Glazed sweet potatoes. Creamed onions. Perfection salad. Apple pie.

D-11. Tomato bouillon. Mock duck (cube steak with pork sausage filling). Escalloped potatoes. Mixed cooked vegetable salad. Spice cake with toasted nut icing.

D-12. Corn bisque. Baked haddock with egg sauce. Hash browned potatoes. Buttered beets. Lettuce with Thousand Island dressing. Fruit salad sundae.

D-13. Navy bean puree. Veal loaf. Baked stuffed potatoes with cheese. Stewed tomatoes. Apple, banana and date salad. Prune pie.

D-14. Split pea soup. Fried ham. Mashed potatoes. Fried parsnips. Cabbage, banana and marshmallow salad. Pineapple cream pie.

D-15. Fruit cup. Beef stew. Beet and onion on curly endive with French dressing. Blueberry pie.

D-16. Shrimp cocktail. Roast turkey with oyster dressing. Mashed sweet potatoes. Creamed cab-

bage and peas. Pineapple and celery in cranberry gelatin salad. Plum-pudding with brandy sauce.

D-17. Orange and cocoanut cocktail. Crown roast of pork with onion dressing. Browned potatoes. Creamed wax beans. Rosy apple and nut salad. Lemon icebox cake.

D-18. Celery bisque with croutons. Roast beef. Riced potatoes. Creamed cauliflower. Grapefruit and pimiento salad. Mince pie.

D-19. Consomme with rice. Fricassee chicken with dumplings. Mashed potatoes. Buttered peas. Gelatin fruit salad. Peach tart.

D-20. Orange ice. Stuffed baked veal chops. Buttered noodles. Baked tomatoes stuffed with onion and spinach. Pineapple salad. Caramel custard with whipped cream and salted peanuts.

D-21. Grapefruit cocktail. Scrambled eggs on toast with creamed mushrooms and broiled bacon. Jellied vegetable salad. Sponge cake a la mode with fudge sauce.

D-22. Mixed pickles. Creamed ham a la king. Sweet potato croquettes. Buttered string beans. Apple, banana and orange with currant jelly salad. Raisin pie.

D-23. Consomme. Pork sausage. Corn fritters. Citrus fruit salad. Bar-le-Duc crackers and Camembert cheese.

D-24. Olives and dill pickles. Sliced cold roast beef, pork and chicken. Spanish rice. Creamed

cabbage. Pear, orange and endive salad. Pumpkin pie.

D-25. Orange, banana and marshmallow cup. Baked Turkey. Chicken. Mixed greens. Russian dressing. Cranberry ice, icebox cookie.

D-26. Sardine, hard cooked egg and tomato canape. Braised tongue. Browned potatoes. Buttered beets and spinach. Chopped carrot and raisin salad. Orange floating island.

D-27. Sea food cocktail. Roast goose, apple and raisin dressing. Mashed potatoes. Green lima beans. Pineapple, carrot, nut salad. Indian pudding a la mode.

D-28. Crabmeat salad on tomato slice and cheese cracker. Roast lamb with chestnut stuffing. Buttered potato balls. Creamed peas. Pineapple, white grape in mint gelatin salad. Vanilla ice cream.

D-29. Lima bean puree. Pork shank. Boiled potatoes. Sauerkraut. Apple sauce. Cheese torte.

D-30. Oyster stew. Mackerel turnovers. Lyonnaise potatoes. Creamed celery. Sliced sour beets. Hot apricot cobbler with lemon sauce.

Dinner Menus

January

J-1. Grapefruit cocktail with lime ice. Roast turkey. Mashed potatoes. Onions stuffed with peas. Apricot. Date pie with whipped cream.

J-2. Pineapple, orange and cocoanut cocktail. Browned potatoes. Sour red cabbage. Pear and Pimiento. Apricot sponge.

J-3. Tuna fish and olive cocktail. Broiled lake trout. French fried potatoes. Parslied peas. Tomato aspic with celery and pickles. Bread pudding, whipped cream.

J-4. Chicken broth. Eggs a la King shortcake with broiled bacon. Mixed vegetable. Lady Baltimore cake.

J-5. Tomato bouillon. Baked ham. Escalloped sweet potato. Cauliflower and spinach with cheese sauce. Jellied fruit. Lemon chiffon pie.

J-6. Cream of pea soup. Hot giblet sandwich. Buttered cauliflower. Cranberry and celery gelatin. Cocoanut custard pie.

J-7. Grape Juice. Roast lamb. Browned potato balls. Creamed Brussels sprouts. Mixed pickles. Cherry Betty, whipped cream.

J-8. Celery bisque. Scrambled eggs and ham. Creamed potatoes. String beans. Prune pie.

J-9. Cream of tomato soup. Cube steak. Baked potatoes. French fried onions. Fruit. Steamed graham pudding, vinegar sauce.

J-10. Cream of asparagus soup. Egg timbale. Spanish rice. Buttered string beans. Pineapple. Baked apple with cream.

J-11. Tomato juice. Pork sausage. Escalloped sweet potatoes and apple. Creamed peas and celery. Cabbage. Apricot pie.

J-12. Bouillon, liver dumpling. Chicken fricassee. Riced potato. Carrots and wax beans. Head lettuce, Thousand Island dressing. Fruit salad sundae.

J-13. Pineapple juice. Liver and bacon with onion gravy. Brown rice. Carrot, raisin. Jam custard.

J-14. Asparagus bisque. Ham and pea shortcake. Buttered carrots. Pear and nut. Pineapple sundae.

J-15. Split pea puree. Breaded pork chops. Parsley buttered potato. Creamed cabbage. Spiced peach. Pumpkin pie.

J-16. Prune juice. Veal pot pie with dumplings. Cabbage, pineapple and banana. Chocolate blanc mange, whipped cream.

J-17. Consomme Royal. Oysters au gratin. Potato chips. Buttered peas. Orange. Raspberry tart.

J-18. Mixed fruit cocktail. Sliced corn beef. Macaroni and cheese. Broccoli. Sliced sour beets. Chocolate pie with cocoanut meringue.

J-19. Chicken consomme. Roast duck. Mashed potatoes. Creamed cauliflower. Grapefruit with cranberry gelatin. Steamed fig pudding, hard sauce.

J-20. Cream of corn soup. Breaded veal. Escalloped potatoes. String beans and broiled tomato slice Banana nut. Pineapple upside down cake.

J-21. Sardine, pork sausage, cole slaw, cracker plate. Baked beans. Brown bread. Prune, pear and pineapple. Coffee gelatin, whipped cream.

J-22. Cranberry juice. Baked chicken pie. Mashed potatoes. Radishes. Radishes and celery. Prune whip.

J-23. Bean soup. Beef, onion and bacon en Brochette. Hashed browned potatoes. Stewed tomatoes. Mixed green. Apple pie.

J-24. Orange and cranberry juice. Creamed codfish. Baked potatoes. Buttered string beans. Perfection. Indian pudding with vanilla ice cream.

J-25. Cream of chicken soup. Hard cooked egg toastwich with cheese sauce. Julienne potato. Spinach with onion. Combination. Blueberry pie.

J-26. Mushroom bisque. Rib roast of beef. Browned potatoes. Carrots, spinach. Banana and orange cocoanut. Mincemeat pie.

J-27. Grapefruit juice. Hot lamb sandwich with mushroom sauce. Mashed potato. Peas, carrots, celery, onion. Banana cream pie.

J-28. French onion soup. Cold roast of beef. Creamed potato with pimiento and parsley. Vegetable molds. Boston cream pie.

J-29. Mushroom bouillon. Fried chicken. Glazed sweet potato. Asparagus. Peach and currant jelly. Filled angel food.

J-30. Shrimp cocktail. Beef Sukiyaki. Rice. Olives and radishes. Orange ice—Petite Fours.

J-31. Oyster Stew. Sardines. Hot German potato salad. Peach, Gingerbread with whipped cream.

February

F-1. Chicken okra soup. Corned beef. Parsley potato. Creamed parsnips. Cabbage, apple and nut. Gingerbread, whipped cream.

F-2. Tomato juice. Roast chicken. Mashed potatoes. Corn in spinach ring. Fruit in cherry gelatin ring. Nabisco torte.

F-3. Pineapple juice. Escalloped chicken. Buttered beets. Peach prune. Nut cake, whipped cream.

F-4. Half grapefruit. Broiled lamb kidneys. Rice, shredded ham and cheese casserole. Mixed green. Prune pie.

F-5. Prune juice. Stuffed pork chops. Cinnamon apples with sweet potato stuffing. Creamed celery. Sweet mixed pickles. Banana pie.

F-6. Cream of tomato soup. Beef loaf. Hash browned potato. Creamed cabbage. Pear, apricot, cocoanut. Chocolate Blanc Mange.

F-7. Mushroom bisque. Poached egg on escalloped codfish. Julienne potatoes. Buttered broccoli. Grapefruit. Cocoanut cream pie.

F-8. Tomato cocktail. Pork sausage. Apple waffles. Olives, celery, mixed pickles. Peach macaroon with cream.

F-9. Oyster cocktail. Roast goose, apple dressing. Browned potatoes. Creamed onions. Spiced peach. Raisin pie.

F-10. Split pea soup. Sauted turkey giblets and liver. Spanish rice. Cole slaw. Fruit gelatin.

F-11. Vegetable soup. Mutton chops. Baked potatoes. Peas. Banana and cherry in lemon gelatin on pineapple slice. Frozen custard.

F-12. Shrimp cocktail. Ham. Hominy. Wax beans with nutmeg and parsley. Cranberry pineapple celery gelatin. Apple pie.

F-13. Spiced pineapple juice. Hamburger shortcake. Creamed onions and celery. Thousand Island. Date torte.

F-14. Consomme with spinach balls. Halibut with Hollandaise. Buttered rice with green pepper. Buttered cauliflower. Shredded lettuce, sliced stuffed olive and French dressing. Cherry pie.

F-15. Oyster stew. Orange omelet. Bran muffin. Fruit. Nut torte.

F-16. Chicken egg drop soup. Filet mignon. Stuffed au gratin potato. Buttered oyster plant. Royal Anne cherries in red cherry gelatin. Coffee parfait.

F-17. Fruit cocktail. Mushroom pattie. Parslied carrots and peas. Combination. Peach melba.

F-18. Grape juice and grapefruit juice cocktail. Barbecued spareribs. Browned potatoes. Sauerkraut. Apricot. Graham meringue pie.

F-19. Pineapple wedges in orange juice. Roast beef. Buttered potato balls. Fried parsnips. Cabbage banana. Butterscotch pie.

F-20. Sliced bananas in orange juice with cocoanut. Lamb stew with vegetables and dumplings. Mixed pickles. Prune upside down cake.

F-21. Cranberry juice. Fried oysters. Potato au gratin. String beans. Pineapple. Baked custard, caramel sauce.

F-22. Chicken broth. Creamed chipped beef. Breaded noodles. Mixed vegetable. Marble cake with orange icing.

F-23. Cream of celery soup. Fried chicken. Baked sweet potato. Asparagus. Orange banana nut. Fresh strawberry shortcake.

F-24. Corn chowder. Pork sausage and potato casserole. Buttered carrots. Head lettuce, French dressing. Cherry pudding with cherry sauce.

F-25. Cream of onion soup. Swiss steak, noodles. Stewed tomatoes. Perfection. Custard pie.

F-26. Green pea soup with frankfurter slices and croutons. Roast pork. Mashed potatoes. Buttered shredded beets. Banana, orange, cherry. Iced apple pastries.

F-27. Grape juice with Royal Anne cherries. Roast veal. Whipped potatoes. Escalloped corn. Lettuce, tomato, asparagus with chili sauce dressing. Crushed pineapple in lime gelatin with pear halves.

F-28. Chicken broth. Deviled crabs. Potato chips. Asparagus. Grapefruit. Strawberry parfait.

F-29. Mixed pickles and radishes. Hot liver sandwich. Fried onions. Cabbage, green pepper slaw. Blackberry pie.

March

M-1. Chicken broth. Melba toast. Roast beef, mushroom gravy. Buttered potato balls. Broiled tomato stuffed with corn. Grapefruit and avocado pear. Strawberry parfait.

M-2. Mushroom bisque. Chicken salad, Rarebit sauce on toast. Buttered asparagus. Fresh fruit. Blueberry tart.

M-3. Onion soup. Swiss steak. Browned noodles. Spinach. Sour beets. Spiced apricot tapioca.

M-4. Chicken tomato okra soup. Fried pork chop. Potato pattie. Baked apple. Cole slaw. Cherry cobbler with cream.

M-5. Grapefruit juice. Fried beef liver. Buttered hominy. Buttered cauliflower and carrots. Sour beet and minced hard cooked egg yolk. Apricot Betty.

M-6. Cream of green pea soup. Fried baby pike. Baked stuffed potato. Buttered beets. Mixed green. Orange pineapple Bavarian, almond custard sauce.

M-7. Chicken alphabet soup. Veal stew. Potato cubes. Carrot, turnip, peas and onion. Maple bread pudding with sliced peaches.

M-8. Clear soup with avocado cubes. Roast chicken. Riced potatoes. Peas with parsley sauce. Gapefruit, prune, orange. Cream puffs, carmel sauce.

M-9. Asparagus bisque. Creamed chipped beef and mushrooms in potato nest. Baking powder, cheese biscuits. Cabbage, carrot, grapefruit and date. Farina walnut torte.

M-10. Tomato juice. Chicken leg and bacon grill. French fried potatoes. String beans. Pineapple. Angostura peaches with whipped cream and chopped Brazil nuts.

M-11. Fruit cocktail. Baked ham, brandied peach. Mashed potatoes. Parslied wax beans. Perfection. Hot gingerbread, hard sauce.

M-12. Chicken soup, farina dumpling. Roast veal. Browned potatoes. Creamed brussels sprouts and celery. Stuffed rosy apple. Raisin pie.

M-13. Clam chowder. Poached egg. Baked potatoes. Buttered beets, spinach, corn. Cabbage. Fruit salad sundae.

M-14. Green pea soup. Macaroni and corned beef casserole. Mixed vegetable. Prune cot souffle whipped cream.

M-15. Crabmeat, grapefruit and crushed pineapple. Crown roast of pork. Mashed potatoes. Creamed asparagus. Pear, cherry, nut. Chocolate ice cream with chocolate sauce. Almond short.

M-16. Shrimp cocktail. Planked meat loaf. Duchess potatoes. Carrots and peas. Watercress and tomato. Snow pudding, custard sauce.

M-17. Tomato bouillon. Chicken and mushroom pattie. Broccoli. Fruit with pistachio nuts. Caramel ice cream, Devil's food cup cake.

M-18. Potato and pimiento bisque. Pot roast. Spaghetti. Wax beans. Watercress and spiced peach. Chocolate blanc mange.

M-19. Black olives and radishes. Fried ham. Potato au gratin. French fried cabbage. Combination salad. White cake with fresh pineapple whipped cream.

M-20. Crab gumbo. Creamed shrimp and eggs. Brown rice and green pepper ring. Fresh asparagus. Pear, pineapple, cherry. Orange ice, peanut cookie.

M-21. Prune juice. Beef pie with pimiento biscuit crust. Hash browned potatoes. Apple, date, nuts and raw carrot salad. Baked caramel custard.

M-22. Consomme tapioca. Roast duck. Escalloped sweet potatoes and nuts. Creamed onions. Orange, green pepper. Peach melba.

M-23. Corn bisque. Chicken and mashed potato puff. Sauted mushrooms. Baked tomato half, onions au gratin, buttered lima beans. Head lettuce, India Relish dressing. Strawberry ice.

M-24. Orange, banana cocoanut cocktail. Veal chops a la Maryland. Buttered rice. Glazed carrots. Stuffed red cherry. Lemon bread souffle.

M-25. Chicken rice soup. Baked salmon, egg sauce. Peppers stuffed with corn. Baked tomato, buttered carrots. Banana, nut and red cherry. Lemon sherbet.

M-26. Celery bisque. Hawaiian mutton chops. Baked potatoes. Cauliflower, peas and beet. Cocoanut custard pie.

M-27. Fresh pineapple wedges, powdered sugar. Fresh strawberry omelet. Bran muffins. Asparagus. Olives, celery. Frozen chocolate eclair, fudge sauce.

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M-28. Chicken broth with celery whipped cream. City chicken. Creamed potatoes. Broccoli. Fruit in lemon gelatin. Maple parfait.

M-29. Strawberry, grapefruit, orange cup. Roquefort tenderloin steak. Escalloped potatoes. Buttered string beans. Head lettuce. Thousand Island dressing. Rhubarb pie.

M-30. Oyster on half shell. Shrimp Jambalaya. French fried onions. String beans. Pineapple cocoanut cream pie.

M-31. Pineapple juice. Pork shoulder. Mashed potato. Creamed cabbage. Grapefruit wine gelatin. Indian pudding a la mode.

April

A-1. Cream of Toasted Almond Bisque. Fried oysters. Spanish rice. String beans. Head lettuce, French dressing. Peach and blueberry shortcake, whipped cream.

A-2. Lentil soup. Pork sausage. Creamed potato and celery. String beans. Orange tapioca with whipped cream.

A-3. Grapefruit and green cherry cup. Crab timbales, oyster sauce. Shoestring potatoes. Asparagus. String vegetable. Blackberry pie.

A-4. Sliced banana in cherry juice. Baked beans au gratin. Browned bread. Beet, celery, onion. Pear sauce with peanut mocha cake.

A-5. Pineapple mint cocktail. Leg of lamb. Mashed potatoes. Creamed asparagus. Watercress, tomato. Rhubarb pie.

A-6. Tomato soup. German pancake. Apple sauce. Mixed vegetable. Cheese cake.

A-7. Clear soup. Baked ham with apricots. Noodles with browned crumbs. Fresh green beans. Banana, cabbage. Lemon souffle with whipped cream.

A-8. Grapefruit juice. Hamburger patties. Rice with green pepper cheese sauce. Broiled tomato slice. Chicory. Prune pie.

A-9. Celery bisque. Roast veal. Browned potatoes. Parslied wax beans. Jellied cherry and banana. Sponge cake with maple syrup and whipped cream.

A-10. Cream of mushroom soup. Mexican omelet. Bran muffins. Fried pineapple. Mixed green. Pecan pie.

A-11. Cherry juice. Corned beef hash. Cloverleaf rolls. Buttered carrots and spinach. Pickled beets. Peach cobbler.

A-12. Crabmeat cocktail. Fried chicken. Creamed new potatoes. Buttered peas. Pineapple strawberry. Cocoanut parfait.

A-13. Tomato juice. Chicken rolls with asparagus sauce. Potato chips. Pineapple. Fresh strawberry sundae.

A-14. Split pea bisque. Veal chop with kidney. Escalloped potatoes. Buttered beets. Apricot. Jellied grapenut and walnut pudding, whipped cream.

A-15. Green onions and radishes. Corned beef with dumplings. Boiled potatoes. Cabbage. Rosy apple. Pineapple date bread pudding.

A-16. Asparagus bisque. Lamb chops. French Fruit in lemon gelatin. Strawberry meringue glace.

A-17. Corn bisque. Spaghetti with salmon sauce. Buttered spinach. Jellied fruit. Chocolate pie.

A-18. Orange juice. Liver and bacon. Au gratin potato. Mixed cooked vegetable. Caramel banana with whipped cream.

A-19. Shrimp cocktail with lime. Fricassee chicken with fried pineapple. Rice and mushrooms. New peas. Lettuce and India Relish. Strawberry tarts.

A-20. Chicken okra soup. Chicken pastry turnovers. Potato balls in cream. Buttered carrots and peas. Pineapple, peach in raspberry gelatin. Caramel cake.

A-21. Chicken noodle soup. Pork chops, glazed cherries. Buttered hominy. Creamed onions. Tomato and curly endive. Blackberry cobbler.

A-22. Beef broth with tapioca. Individual lamb roasts. Baked stuffed potatoes. Escalloped tomatoes. Pear, pimiento. Lemon tarts with Brazil nut crust.

A-23. Shrimp and crab cocktail plate. Carrot ring with mushroom sauce. Apricot tea muffins. Spiced beets and greens. Citrus fruit. Brown sugar cake with grape pastel frosting.

A-24. Stuffed olives and radishes. Tuna fish pie with cheese crust. Lyonnaise potatoes. Buttered string beans and celery. Head lettuce, Russian dressing. Strawberry gelatin with grapefruit, dates and walnuts.

A-25. Stuffed celery and olives. Broiled bacon and egg in tomato cup. Escalloped corn. Buttered

spinach. Spiced peach. Chocolate cup cake with hot fudge and whipped cream.

A-26. Tomato cocktail with sardine fingers. Steak with Roquefort. Potato pattie. French fried onions. Banana, strawberry and pineapple. Cherry pie.

A-27. Cottage cheese, raspberry jam canape. Veal paprika. Almond and poppy seed noodles. Hot buttered beets. Lettuce, bacon dressing. Peach halves with ice cream.

A-28. Green pea bisque with croutons. Baked sea food salad. Cheese baking powder biscuit. Fruit. Chocolate angel food with whipped cream and fresh cocoanut.

A-29. Alphabet soup. Fried ham and eggs. Pineapple corn bread. Spinach, asparagus, carrots. Combination. Strawberry shortcake.

A-30. Prune juice. Pot roast sandwich. Cottage fried potato. Cabbage, green pepper, carrot salad. Mincemeat shortcakes with lemon meringue.

May

M-1. Mushroom consomme. Salmon and hard cooked egg loaf. Parsley buttered potato balls. Creamed cucumbers. Sour beet and onion. Date torte a la mode.

M-2. Tomato bouillon. Ham, rice, pea, mushroom, walnut casserole. Lettuce, Thousand Island dressing. Fruit salad sundae.

M-3. Shrimp and cole slaw hors d'oeuvres. Broiled chicken. Buttered new potatoes. Peas and carrots. Apricot and cottage cheese nut balls in lime gelatin. Pineapple schaum torte.

M-4. Tomato okra soup. Open face hamburger sandwich. Buttered onions. Pickled peaches. Rhubarb pie.

M-5. Cherry juice. Liver. Hash brown potatoes. Escalloped tomatoes. Cabbage, carrot and green pepper. Banana and orange cornstarch pudding.

M-6. Pineapple juice. Lamb chop, pork sausage and bacon. Baked stuffed potatoes. Green beans. Tomato and chicory. Cocoanut chiffon pie.

M-7. Sauerkraut juice. Roast veal. Mashed potatoes. Mashed turnips. Jellied fruit. Prune cookie pudding, whipped cream.

M-8. Cream of pea soup. Tomato and crabmeat jellied salad. Potato muffins. Asparagus. Olives, radishes and celery. Devil's food cake, fudge icing.

M-9. Chicken rice soup. Corn beef hash. Creamed carrots. Tomato, pickle, celery aspic. Pineapple cocoanut cream pie.

M-10. Sea food cocktail. Baked ham. Escalloped potatoes. Buttered spinach ring with corn. Jellied crushed pineapple salad with watercress. Fresh strawberry pie.

M-11. Clear tomato soup. Upside down meat loaf. Creamed potatoes. Carrot, asparagus and pea salad. Pecan pie.

M-12. Grapefruit juice with lime. Chicken chili. Toasted crackers. Pear and watercress, French

dressing. White cake with lemon filling and white icing.

M-13. Okra soup. Corn beef. Potato omelet. Hot sour red cabbage. Dill pickles. Hot brandied peaches and nuts, custard sauce.

M-14. Fresh strawberries with powdered sugar. Roast lamb. Browned new potatoes. New peas. Pear, toasted cocoanut and pineapple. Mint ice cream, chocolate sauce.

M-15. Tomato cocktail. Toasted lobster sandwich with mushroom sauce. Garden. Strawberry parfait.

M-16. Orange, fresh pineapple, strawberry cocktail. Creamed dried beef and mushrooms. Potato nests. Sliced tomato and cucumber. Praline cake.

M-17. Prune juice. Fried chicken. Glazed sweet potatoes. Canned corn on cob. Fruit in melon ring. Chocolate ice cream.

M-18. Clear broth. Creamed chicken. Waffles. Broccoli. Red and white cherry. Strawberry ice.

M-19. Chicken noodle. Egg Foo Yeung. Fried rice. Baked tomato. Shredded lettuce, French dressing. Ginger ice cream with maraschino cherries.

M-20. Consomme alphabet. Roast beef. Mashed potatoes. Creamed cabbage. Jellied vegetable. Snow pudding, custard sauce.

M-21. Bouillon, Farina dumpling. Veal cutlet. New potatoes en cream. Fried parsnips. Orange and green pepper. New York ice cream.

M-22. Assorted hors d'oeuvres. Creamed shrimp. Spaghetti tomato and mushroom ring. Grapefruit, orange, cabbage, carrot. Peach refrigerator cake.

M-23. Celery bisque. Braised heart. Boiled potato. Carrots and onions. Mixed pickles. Rice custard pudding.

M-24. Julienne vegetable soup. Chicken Burgundy. Brown rice. Parsley peas. Pineapple, cottage cheese and pimiento. Cream sponge cake with lemon filling.

M-25. Pineapple tidbits in loganberry. Tomato pot roast. Noodles. Wax beans. Lettuce, bacon dressing. Blueberry tart.

M-26. Chicken egg drop. Veal stuffed with spinach. Boiled potatoes. Buttered beets. Cucumbers in cream dressing. Cherry turnovers.

M-27. Pineapple julep. Curry of lamb stew. Asparagus. Peach pie.

M-28. Fruit cup. Frankfurters. Potato au gratin. Combination. White cake with chocolate icing.

M-29. Cream of corn soup. Eggs Polonnaise. Potato chips. Buttered whole green beans. Apricot, cherry and pear. Raspberry tapioca pudding, whipped cream.

M-30. Celery and beet pickles. Tongue. Rice with tomato and green pepper. Buttered green lima beans. Carrot and date. Nut cake, whipped cream.

M-31. Fruit punch. Steak. Baked potato. Buttered peas and mushrooms. Tomato, watercress. Sunshine cake with strawberries, whipped cream.

June

J-1. Noodle soup. Rib roast of beef. Mashed potatoes. Asparagus, lemon butter. Pear and red cherry salad. Hot gingerbread, hard sauce.

J-2. Mushroom barley soup. Veal in paprika cream. Browned new potatoes. Buttered boiled onions. Watercress tomato. Steamed strawberry pudding, cream.

J-3. Chicken, celery and ripe olive cream soup. Vegetable plate (corn, stuffed pepper, carrots, beets, onions). Lettuce, Russian dressing. Rhubarb cream pie, strawberry sauce.

J-4. Cream of corn and celery soup. Baked ham. Potato, peas, lima beans, radishes and walnut salad. Stuffed olives. Prune grapenut tortoni.

J-5. Tomato bisque with orange slice. Halibut with horseradish wine sauce. Baked stuffed potato. New string beans. Perfection. Raspberry pie.

J-6. Orange juice with sliced strawberries. Fricassee lamb. Baking powder biscuit. Chicory. Cherry gelatin, whipped cream.

J-7. Asparagus tomato bisque. Broiled chicken. Buttered rice. French fried cucumbers with buttered peas. Fruit. Cantaloupe a la mode.

J-8. French pea soup. Bacon. Rice timbales with tomato cheese sauce. Swiss chard. Pear. Flaming pineapple upside down cake.

J-9. Alphabet soup. Meat loaf with Creole sauce. Buttered hominy. Cauliflower. Shredded lettuce, India Relish dressing. Grapefruit peach roll, orange sauce.

J-10. Fruit cocktail. Stuffed lamb chops. Duchess potatoes. Parsley peas. Lettuce, pickled onions and stoned ripe olives. Rhubarb pie.

J-11. Clear broth. Chicken a la King on pattie shell. Graham clover leaf rolls. Macedoine fruit salad. Butter pecan ice cream.

J-12. Pineapple juice. Toasted mushroom sandwiches. Combination vegetable. Raspberry schaum torte.

J-13. Cherry juice. Ham ring with peas. Creamed potatoes. Chicory cucumber, onion and radish. Peach snowbank pie.

J-14. Chilled strawberry juice. Roast lamb. Browned potatoes. Spinach ring with corn and mushrooms. Peach, cottage cheese and raspberry jam. Frozen eggnog. Petite Four.

J-15. Tomato cocktail. Veal pot pie with pastry cheese crust. Boiled potatoes. Mixed pickles. Rice and raisin pudding, cream.

J-16. Antipasto. Chicken leg and bacon. Brown rice. Asparagus. Waldorf in lemon gelatin. Red cherry pudding.

J-17. Italian minestrone. Ground beef patties. Spinach and noodles au gratin. Tomato aspic with chopped celery and pickle. Banana split sundae.

J-18. Bouillon with pearl tapioca. Brunswick stew. Corn bread. Prune pie.

J-19. Jellied consomme. Salmon cucumber salad with ketchup, mayonnaise and salted almonds. Lattice potatoes. Buttered new peas. Green and ripe olives. Cherry tarts.

J-20. Consomme egg drop. Tomato and bacon shortcake. Pineapple avocado. Lemon sherbet, gum drop cookie.

J-21. Cantaloupe balls in ginger syrup. Fried chicken. Buttered noodles. Buttered beets and greens. Tomato, chiffonade dressing. Orange upside down cake with vanilla ice cream.

J-22. Celery bisque. Eggs baked in tomato halves. Hash brown potatoes. Buttered green lima beans. Mixed green salad, French dressing. Angel food a la mode with pineapple sauce.

J-23. Chicken okra soup. Boiled tongue. Creamed potatoes and peas. Cole slaw in tomato cups. Jelly roll refrigerator pudding.

J-24. Pea bisque. Barbecued lamb. Mashed potatoes. Wax beans with parsley. Pineapple. Raspberry shortcake.

J-25. Strawberries and powdered sugar. Fried perch. Potato au gratin. Baked stuffed tomato. Carrot, beans and cauliflower. Orange cocoanut sundae.

J-26. Tomato juice. Mushroom souffle with creamed shrimp. Parslied potato balls. Spinach. Orange and lime gelatin with salted almond mayonnaise. Banana meringue pie, whipped cream.

J-27. Royal Anne cherries in red cherry juice. Sliced cold corned beef. Escalloped potatoes. Mixed vegetable. Chocolate nut cake, whipped cream.

J-28. Clear soup with fried onion rings. Steak. Buttered potatoes. Tomato cup with lima beans. Fruit in melon ring. Pistachio ice cream, chocolate sauce.

J-29. Shrimp and pineapple cocktail. Chili beef patties with bacon. Broiled bananas. Jellied vegetable. Blackberry pie.

J-30. Chicken broth. Salad plate—potato salad, deviled egg, ham and asparagus, fruit salad. Blueberry muffins. Angel parfait.

July

Jy-1. Tomato juice. Roast veal. Browned potatoes. Five-minute creamed cabbage. Beet pickles. Cherry pie.

Jy-2. Consomme with cream sauce dumpling. Chicken Spanish. Brown rice. Bread and butter pickles. Cantaloupe a la mode.

Jy-3. Pineapple juice. Broiled lake trout. Baked potato. Buttered carrot. Cabbage, tomato, cucumber. Lemon pie.

Jy-4. Tomato juice with lemon ring. Broiled ham. Baked creamed potatoes. Beets and greens. Pineapple, cottage cheese. Peach snowbank pie.

Jy-6. Chicken okra soup. Sliced corned beef. Potato au gratin. Summer squash. Mixed green. Black cherries and pecans in orange gelatin.

Jy-7. Lima bean soup. Liver and bacon. Cottage fried potatoes. Corn on cob. Sliced cucum-

ber. radish and onion in vinegar. Fresh peach shortcake.

Jy-8. Pea bisque. Broiled veal kidneys. Stuffed baked tomatoes. Buttered carrots and onions. Banana nut. Pineapple raisin bread pudding.

Jy-9. Mock turtle soup. Beef and veal loaf. Browned potatoes. Broiled tomatoes. Sliced cucumber on cream dressing. Cream tapioca pudding.

Jy-10. Celery bisque. Toasted shrimp cheese sandwich. Combination. Blueberry sundae.

Jy-11. Orangeade with orange ice. Frankfurters. Tomatoes stuffed with potato salad. Buttered peas. Horseradish. cottage cheese. Watermelon.

Jy-12. Jellied consomme. Roast chicken. Mashed potatoes. Buttered spinach, corn on cob. Melon ball, grape and pineapple. Orange sherbet, lady fingers.

Jy-13. Red and white cherry and cocoanut cocktail. Beef roly-poly with brown gravy. Lattice potato. Mixed vegetable. Berry sago pudding.

Jy-14. Frozen tomato cocktail. Breaded pork tenderloin. Escalloped potatoes. Buttered beets. Waldorf and grape. Peaches with custard sauce.

Jy-15. Clear broth. Sweetbread salad. Julienne potatoes. Grapefruit and cucumber in lime gelatin ring. Melon with raspberry ice.

Jy-16. Grenadine fruit cup. Beef rolled roast. Browned potatoes. Creamed kohlrabi. Blue plum and pineapple tidbit. Frozen custard.

Jy-17. Bananas in pineapple juice. Crabmeat mousse. Buttered noodles with crumbs. Fried pine-

apple. Lettuce, Russian dressing. Blueberry upside down cake.

Jy-19. Blackberry and pineapple cup. Broiled chicken. Rice mushroom stuffing. Minted peas. Cucumber and radish. Raspberry meringues a la mode.

Jy-20. Crabmeat cocktail. Boiled tongue. Italian spaghetti. Swiss chard. Ripe olives and sweet gherkins. Cantaloupe sundae.

Jy-21. Pineapple raspberry cup. Creamed chipped beef. Fried rice. Buttered peas and carrots. Chicory, cucumber. Prune chiffon pie.

Jy-22. Celery and ripe olives. Grilled bacon and frankfurter. Corn on cob. Creamed onions. Buttered cut green beans. Sliced sour beets. Gooseberry pie.

Jy-23. Sardine cocktail. Baked stuffed cymling (scalloped squash) with ham and green pepper. Whole wheat rolls. Pineapple, carrot in lemon gelatin. Banana fluff pie, whipped cream.

Jy-24. Honeydew melon in gingerale. Salmon Delmonico. Rice and green pepper ring. Whole green beans. Pickled peach. Seven layer cake, mocha icing.

Jy-25. Chicken rice soup. Assorted cold sausage. Potato chips. Sliced tomato. Cabbage and pepper slaw. Peach and orange cream puff.

Jy-26. Shrimp cocktail. Roast duck. Mashed potato. Oyster piant. Melon ball, plum and cherry. Apple pie and cheese.

Jy-27. Cream of chicken soup. Fresh fruit salad plate. Bran muffins. White cake, fudge icing.

Jy-28. Melon ball cocktail. Lamb chops. Baked potato stuffed with chives and pimiento. Creamed string beans and carrots. Apricot. Crackers, cream cheese and Bar le duc.

Jy-29. Consomme with lemon ring. Chicken a la King tarts. Cloverleaf rolls. Fresh fruit. Praline cake.

Jy-30. Grape juice. Stuffed Veal birds. Parsley potatoes. Succotash. Tomato, chiffonade dressing. Apple dumpling, vanilla sauce.

Jy-31. Mixed sweet pickles. Vegetable pie with peanut butter biscuits. Head lettuce, Thousand Island dressing. Fruit salad sundae.

August

A-1. Grapefruit juice. Roast veal. Browned potatoes. String beans. Sliced tomatoes. Green apple pie.

A-2. Apple, pineapple, cherry cocktail. Fried perch. Creamed potatoes. Peas. Sliced sour beets. Lemon chiffon pie.

A-3. Banana, black cherry, nut, orange cocktail. Cold sliced tongue. Escalloped potatoes. Buttered beets. Lettuce, Thousand Island dressing. Mint ice cream, chocolate sauce.

A-4. Half melon. Baked chicken. Potato au gratin. Baked tomato. Cucumber, radish, raw carrot, celery, onion. Peach parfait.

A-5. Sweet gherkins. Frankfurters. Potato, egg and celery salad. Sliced tomato. Watermelon.

A-6. Consomme Royal. Spanish steak. Mashed potatoes. Boiled corn on cob. Shredded lettuce. Baked apple with cream.

A-7. Red cherry and honeydew ball cocktail. Veal cutlet. Creamed potatoes. Swiss chard. Pineapple. Rice custard pudding.

A-8. Tomato juice. Braised lamb. Mashed potatoes. Buttered carrots. Cabbage, banana. Apple dumpling.

A-9. Melon ball cocktail. Cold sea food platter. Potato chips. Carrot, string beans, peas, endive, French dressing. Pineapple charlotte russe.

A-10. Bread and butter pickles. Steak and onion pie. Hash brown potato. Cabbage, raw carrot, raisin salad. Sliced peaches and cream, assorted cookies.

A-11. Stuffed black cherries in melon halves. Lamb chops. Baked potatoes. Lima beans. Pear, grapefruit, mint gelatin. Caramel ice cream.

A-12. Grape juice cubes in lemonade. Hamburger. Spaghetti with tomato sauce. Buttered string beans. Perfection. Peach pie.

A-13. Orange punch, assorted crackers. Stuffed tomato salad. Cloverleaf rolls. Olives, celery. Hot fudge sundae.

A-14. Sea food cocktail. Roast chuck of beef. Mashed potato. Green beans. Apple, celery, nut and cocoanut. Apricot, tapioca pudding, whipped cream.

A-15. Bouillon. Veal loaf. Boiled potato with cheese sauce. Baked tomato stuffed with corn. Mixed green. Baked pears, whipped cream.

A-16. Corn bisque. Cold salmon with chili sauce. Baked potato. Bean, pea, celery, onion. Peach shortcake.

A-17. Hard cooked egg soup. Cold corned beef. Escalloped potatoes. Mixed vegetable. Blackberry tart.

A-18. Consomme A B C. Roast lamb. Buttered potato balls. Buttered cauliflower. Pineapple, grape and banana. Cantaloupe a la mode.

A-19. Celery and pea bisque. Open bacon cheese sandwich. Broiled tomato slice. Stuffed celery, radish, olives. Pineapple sherbet.

A-20. Grape, melon ball, pineapple and lemon ice. Green ham, baked pear. Mashed potato. Oyster plant with crumbs. Apple strudel.

A-21. Pineapple juice. Corn souffle with mushroom sauce. Baked tomato. Swiss chard, creamed celery. Apricot tart with nut meringue.

A-22. Banana and orange juice cup. Ham mousse ring. Potato salad. Sliced cucumber, radish and green olive. Praline cake.

A-23. White cherries in grape juice. Toasted tomato sandwich with rarebit sauce. Julienne potato. Swiss chard. Pear, pineapple. Frozen custard.

A-24. Fruit cup with lemon ice. Creamed ham and mushrooms. Noodle ring. Buttered carrots and peas. Pineapple. Fresh cocoanut cake.

A-25. Jellied consomme. Fried chicken. Mashed potato. Corn on cob. Fruit. Vanilla ice cream, Gold cake.

A-26. Bouillon. Curry of lamb. Rice. Buttered cocoanut. Sour cherry Betty.

A-27. Celery broth. Creamed eggs and chipped beef croustade. Spinach. Pear and orange. Peach sundae.

A-28. Banana raspberry cocktail. Chicken and veal shortcake. Potato pattie. Glazed carrots. Radish, onion, shredded lettuce, French dressing. Plum upside down cake, whipped cream.

A-29. Apricot, grape and red cherry cocktail. Smoked whitefish. Combination. Caramel banana, whipped cream.

A-30. Shrimp and celery cocktail. Baked ham. Creamed potatoes and peas. Spiced peach. Lemon snow pudding.

September

S-1. Jellied consomme. Fried chicken. Creamed potatoes and peas. Corn on cob. Cucumber, tomato and raw kohlrabi. Peach sundae.

S-2. Honeydew melon. Chicken a la Maryland. Mashed potatoes. Fried eggplant. Diana. Chocolate chip ice cream.

S-3. Asparagus bisque. Assorted cold sausages. Baked stuffed potato. Wax beans with parsley. Tomato and cucumber aspic. Fresh fruit shortcake.

S-4. Tomato okra soup. Lamb patties. Parsley buttered potatoes. Creamed peas and celery. Assorted grapes in mint gelatin. Pineapple meringue cake.

S-5. Shrimp cocktail. Swiss steak. Brown rice. Swiss chard. Fresh fruit. Toffee ice cream, chocolate sauce.

S-6. Herring canape. Broiled trout. Mashed potatoes. Buttered carrots. Pickled beets. Prune pie.

S-7. Pineapple juice. Sliced cold corned beef. German potato salad. Spinach. Sliced tomato and cucumber. Peaches and cream cocoanut cake.

S-8. Broiled grapefruit half. Baked ham. Sweet potato. Buttered green lima beans. Waldorf. Cocoanut cream pie.

S-9. Chicken rice soup. Cottage cheese. Shoestring potatoes. Jellied tomato ring with mixed vegetables. Caramel fudge cake.

S-10. Chicken noodle soup. Sweet bread salad. Rice ring with green peas. Pear, white grape and cream cheese. Blueberry tart.

S-11. Consomme A B C. Roast cannelon of beef with browned pears. Creamed potatoes. Baked tomato with corn. Cabbage, green pepper slaw. Apple Betty.

S-12. Crab meat and celery cocktail. Lamb bacon and onion brochette. Buttered rice. Hot pickled beets. Pear, cottage cheese and nut. Fried figlets, hard sauce.

S-13. Chicken broth. Scotch wock. Julienne potatoes. Buttered peas. Tomato, cucumber with Roquefort dressing. Pineapple sherbet.

S-14. Grapefruit juice. Creamed dried beef, mushroom and green pepper in potato string nests. Buttered oyster plant. Combination vegetable. Cherry nut torte.

S-15. Pineapple punch, sardine and cheese canape. Tenderloin steak. Baked potatoes. Carrots and peas. Grapefruit sections in wine gelatin. Angel food cake a la mode.

S-16. Iced coffee angostura. Tomato stuffed with egg salad. Potato chips. Buttered beans. Olives, celery and crab apple pickles. Carrot torte, whipped cream.

S-17. Chicken broth with liver dumpling. Creamed ham, celery and cheese. Spanish rice ring. Mixed green. Baked pears, whipped cream.

S-18. Tomato bouillon. Jellied veal salad with egg sauce. Parsley sticks. Spinach, carrots, beets, corn. White cake with sliced peaches, whipped cream.

S-19. Cream of celery soup. Spanish pot roast. Buttered noodles. Cut green beans. Caloe. Gingerbread, apple butter, whipped cream.

S-20. Fruit hors d'oeuvres. Cold smoked white fish. Escalloped potatoes au gratin. Buttered beets. Perfection. Baked custard, caramel sauce.

S-21. Cream of mushroom soup. Egg, avocado and Roquefort salad. Bran muffin. Celery and olives. Prune whip.

S-22. Crab meat cocktail. Chicken casserole. Potato in cream. Broccoli. Pineapple, pear and cherry. Coffee brazil nut ice box cake.

S-23. Consomme, egg custard cubes. Panbroiled veal chops. Creamed potato au gratin. Head lettuce, chili sauce dressing. Grape tapioca whipped cream.

S-24. Pea bisque. Broiled bacon. Corn bread. Baked tomato with creamed mushrooms. Prune nut. Frozen cocoanut bisque.

S-25. Vegetable soup. Pork tenderloin pattie. Escalloped sweet potato, apple and pecan. Tomato slice with molded cucumber jelly. Peach roly-poly.

S-26. Fruit cup. Casserole of tongue with vegetables. Boiled potatoes. Cabbage, banana. Rice custard pudding.

S-27. Clam bisque. Fried oysters. Hash brown potatoes. Creamed peas. Tomato cabbage slaw. Baked Indian pudding a la mode.

S-28. White grape in orange juice. Lamb kidney sausage and bacon grill. Buttered hominy. Buttered string beans. Rosy apple. Date torte.

S-29. Oyster cocktail. Roast duck. Mashed potato. Creamed cauliflower. Orange, green pepper. Apple pie.

S-30. Tomato juice. Beef loaf. Browned potatoes. Baked stuffed onions. Colonnade. Cherry pie.

October

O-1. Pineapple juice. Tropical beef loaf. Baked stuffed potato. Succotash. Shredded lettuce, onion, pimiento. French dressing. Blueberry pie.

O-2. Split pea soup. Omelet with buttered corn and green pepper sauce. Potato au gratin. Broiled tomato half. Apple sauce tart.

O-3. Grape juice. Cube steak. Hash brown potatoes. Escalloped tomato. Lettuce, asparagus, sliced egg. Thousand Island dressing. Raisin pie.

O-4. Corn bisque. Apple, celery, tuna fish salad. Shoestring potatoes. Olives and pickles. Fudge cake.

O-5. Oyster stew. Bran muffin. Cabbage, pineapple, cocoanut. Lime refrigerator pie.

O-6. Filled melon ring cocktail. Roast chicken. Mashed potato. Baked tomato stuffed with corn. Grapefruit gelatin. Angel food with sliced bananas and whipped cream.

O-7. Chicken okra soup. Sauted kidneys. Brown rice. Hot sour beets. Pear and ground nut. Peach macaroon pudding. Whipped cream.

O-8. Cream of corn. Poached egg on asparagus on toast. Potato pattie. Sliced tomato. Chocolate pudding with whipped cream.

O-9. Tomato okra soup. Veal loaf. Parsley creamed potatoes. Buttered baby lima beans. Pear, grape, currant jelly, mayonnaise. Bread pudding, fruit sauce.

O-10. Celery bouillon. Mutton chops. Pimiento au gratin potatoes. Buttered broccoli. Apple cocoanut on peach half. Blue plum refrigerator cake.

O-11. Minced oyster bisque. Broiled trout. Baked potato. Buttered string beans. Jellied fruit. Apple pie.

O-12. Cream of celery soup. Macaroni, mushrooms and cheese. Buttered peas and carrots. Cole slaw. Fruit salad sundae.

O-13. Crab meat cocktail. Roast duck. Mashed potato. Oyster plant with buttered crumbs. Waldorf. Pumpkin cocoanut pie.

O-14. Beef broth with rice. Lamb stew with dumplings. Boiled potato. Sour beet. Baked apple with honey and spiced whipped cream.

O-15. Tomato juice. Cheese souffle. Potato chips. Mixed vegetable. Lemon sherbet, chocolate brownie.

O-16. Orange, banana, grapefruit cup. Rolled flank steak with marinated vegetables. Browned potatoes. Tomato stuffed with cole slaw. Gingerbread with whipped cream.

O-17. Vegetable soup. Sliced corned beef. Macaroni and cheese. Butttered spinach. Beet, asparagus, egg salad, French dressing. Pineapple cream pie with cocoanut meringe.

O-18. Consomme. Carrot, peanut ring with cauliflower. Hollandaise. Date muffins. Buttered lima beans, buttered beets, Cabbage, green pepper Baked custard, caramel sauce.

O-19. Cream of asparagus soup. Frankfurters. Escalloped potatoes. Cabbage, carrot, green pepper, onion with cream mayonnaise. Prune whip.

O-20. Orange juice with broiled prune canape. Tenderloin steak. French fried potatoes. String beans with creamed onions. Cream cheese and cucumber on tomato slice. Chocolate ice cream.

O-21. Radishes aand celery. Hot chicken sandwich. Mashed potatoes. Parslied carrots. Sliced tomato. Cherry tapioca.

O-22. Celery bisque. Sea shell salad (mixed sea foods). Julienne potatoes. Buttered peas and minced mushrooms. Apricot half. Orange nut pie.

O-23. Cream of string bean soup. Italian sandwich. Sauted corn. Mixed green, French dressing. Butterscotch sundae.

O-24. Prune juice. Pot roast of beef. Macaroni with tomato sauce. Buttered turnips. Dill pickles. Apricot cream tapioca tart.

O-25. Oyster cocktail. Baked halibut slice, cucumber, horseradish sauce. Rice croquettes. Creamed peas. Toss-up cook's salad. Plum pie.

O-26. Cream of chicken soup. Cottage cheese and brazil nuts. Escalloped cabbage. Buttered green limas, corn niblets and diced beets. Pineapple. Raspberry pie.

O-27. Minted grapefruit. Fried chicken. Mashed potatoes. Escalloped corn. Jellied raw cranberry. Mince pie.

O-28. Chicken noodle. Pork sausage. Baked sweet potato. Fried cabbage with onion and green pepper. Rosy apple. Chocolate blanc mange.

O-29. Fruit cup. Baked pork chops. Brown rice and tomato casserole. Five-minute creamed cabbage. Mixed pickles. Graham nut pudding, vinegar butter sauce.

O-30. Orange cocoanut cup. Fricassee of chicken with biscuit. Mashed potatoes. Buttered cauliflower. Head lettuce, Russian dressing. Cherry pie.

O-31. Chicken broth. Spinach ring with creamed chipped beef. Noodles with buttered crumbs. Buttered carrots. Spiced peach. Prune cream pie.

November

N-1. Tomato juice. Creamed codfish in potato nest. Buttered broccoli. Apricot. Blueberry pie.

N-2. Celery, pickles, olives, Creole corn scallop. Buttered beets. Cole slaw. Vanilla ice cream and cup cake.

N-3. Pineapple juice. Roast chicken, noodle stuffing. Escalloped tomato. Buttered peas, cauliflower. Lettuce, French dressing. Apple pie.

N-4. Grapefruit juice. Baked tomato with creamed fish. Potato chips. Cabbage. Fudge cake.

N-5. Cream of tomato soup with pearl. Hamburger patties with bacon on toast. Au gratin potatoes. French fried onions. Celery and Olives. Mincemeat pie.

N-6. Orange juice. Sweetbread browned in butter. Creamed potato and peas. Pear, pineapple, red cherry. Boston cream pie.

N-7. Cream of potato soup. Corned beef. Deviled spaghetti. Sauerkraut. Pear, prune pie.

N-8. Chicken broth. Oyster and sweetbread pie. Buttered spinach. Tomato slice and lettuce. Prune gelatin whip.

N-9. Lamb soup Spanish style. Escalloped corn. Hot sour beets. Pineapple, prune, cottage cheese. Chocolate blanc mange.

N-10. Cream of corn soup. Roast pork. Baked sweet potato. Cauliflower. Citrus fruit. Raisin pie.

N-11. Spiced cider cup. Baked creamed veal. Boiled rice. Glazed carrots. Perfection. Caramel pudding.

N-12. Cream of chicken soup. Grapefruit. Shrimp and celery salad. Hot baking powder biscuits. Buttered asparagus. Currant jelly on orange slice. Mocha chocolate mousse.

N-13. Consomme. Rabbit and string bean casserole. Buttered noodles. Jellied cherry. Pineapple upside down cake.

N-14. Prune juice. Round steak rolls with cabbage stuffing. Pan browned potatoes. Stewed tomatoes. Pear. Poppy seed cake, whipped cream.

N-15. Celery bisque. Flounder in cheese and wine sauce. Baked stuffed potatoes. Buttered rat tail beans. Pineapple, Thousand Island dressing. Ice box cheese cake.

N-16. Chicken egg drop soup. New England boiled dinner. Mixed pickles. Blackberry pie.

N-17. Mushroom bisque. Roast duck with baked oranges. Mashed sweet potatoes. Creamed cabbage. Pear, grape, cream cheese. Plum pudding. Brandy sauce.

N-18. Split pea soup. Sauted giblets. Brown rice in pepper cases. Buttered carrots. Sour beet. Apple strudel.

N-19. Cream of asparagus soup. Rolled omelet with glazed fruit. Julienne potato. Spinach ring with mushrooms. Celery hearts. Biscuit tortoni.

N-20. Pea bisque. Breaded veal cutlet. Escalloped potatoes. Buttered green baby lima beans. Orange slices, green pepper, lettuce. Custard pie.

N-21. Fruit cup with cranberry ice. Roast lamb shoulder with glazed pineapple and mint. Mashed potato. Brussels sprouts. Gingerbread with apple sauce and whipped cream.

N-22. Canned raspberry juice with lemon—assorted crackers. Tuna fish and noodle casserole. Waldorf salad with toasted cocoanut. Prune pie with whipped cream.

N-23. Clam chowder. Petit veal birds in noodle ring. Spinach. Peach currant jelly. Caramel sundae.

N-24. Toasted almond bisque. Roast leg of lamb. Browned potatoes. Lima beans. Spliced pear and pimiento. Chocolate cake a la mode with hot fudge sauce.

N-25. Sea food salad canape. Cheese fondue with creamed celery sauce. Baked tomato. Carrot, cabbage and green pepper. Baked apple a la mode.

N-26. Lentil soup. Broiled stuffed frankfurters. Escalloped potatoes. Parslied carrots. Rosy apple. Banana shortcake.

N-27. Tomato okra bouillon. Succotash with Julienne ham. Bran muffin. Mixed green, Russian dressing. Vanilla ice cream with orange cranberry sauce.

N-28. Frosted grapes. Roast turkey, giblet dressing. Mashed potatoes. Creamed onions. Cabbage, apple, nut, raisin in lemon gelatin. Pumpkin pie.

N-29. Onion bouillon. Escalloped oysters. Beets, spinach, lima beans and carrots. Cranberry, pineapple gelatin. Lemon tart.

N-30. Chicken rice soup. Baked stuffed heart. Creamed potatoes. Carrot, green pepper and celery saute. Chinese cabbage, French dressing. Steamed chocolate nut pudding. Foamy sauce.

December

D-1. Apple cider. Roast capon. Mashed potatoes. Buttered Brussels sprouts and creamed celery. Jellied pineapple and cranberry. Baked Indian pudding with ice cream.

D-2. Prune juice. Roast green ham. Riced potatoes. Stewed corn. Peach and currant jelly. Steamed vegetable pudding —Hard sauce.

D-3. Bouillon. Beef and lamb pie. Parsley buttered potato. Buttered carrots. Cabbage and green pepper. Prune whip.

D-4. Grape juice. Chicken leg with sausage stuffing. Potato au gratin, O'Brien. Buttered peas. Pineapple. Chocolate cocoanut meringue pie.

D-5. Tomato juice. Veal and ham souffle. Parsley creamed potato. Buttered string beans. Perfection. Baked rice custard.

D-6. Chicken okra soup. Creamed salmon in rice ring. Spinach. Mixed cooked vegetable, French dressing. Pineapple pie.

D-7. Navy bean soup. Hamburger pattie. Escalloped potatoes. Peas and carrots with parsley. Apricot. Raisin pie.

D-8. Pineapple juice. Roast duck. Riced potato. Escalloped corn and tomato. Lettuce, radish and olive, French dressing. Cocoanut pumpkin pie.

D-9. Cream of celery. French hash. Boiled brown rice. Buttered string beans. Wilted lettuce. Boston cream pie with hot fudge sauce.

D-10. Cream of tomato soup. Braised veal chop. Hash browned potatoes. Stewed corn with green pepper. Mixed green. Butterscotch pie.

D-11. Pear, grape cocktail. Sliced cold corned beef. Escalloped noodles with spinach. Buttered carrots and lima beans. Sliced sour beets. Date torte.

D-12. Orange juice. Pan fried liver. Au gratin potato. Pickled beets. Peach and crushed pineapple. Chocolate tapioca pudding.

D-13. Cream of mushroom soup. Filet of flounder, Thermidor. French fried potato. Buttered broccoli. Pear and pimiento. Lemon sherbet.

D-14. Bean soup. Pork sausage. Buttered hominy. Baked squash. Mixed pickles. Cranberry pie.

D-15. Shrimp cocktail. Chicken a la Maryland. Glazed sweet potatoes. Asparagus, buttered crumbs. Grape, orange and pear. Pecan parfait.

D-16. Vegetable soup. Lamb pattie on pineapple. Brown rice with cheese sauce. Spinach. Sweet gherkins and assorted olives. Apricot tart.

D-17. Corn bisque. Smoked tongue, Raisin sauce. Mashed potatoes. Creamed cabbage. Spiced crabapple. Pineapple gingerbread upside down cake.

D-18. Tomato rice soup. Beef a la mode. Lettuce, India Relish dressing. Orange cranberry gelatin, whipped cream.

D-19. Apricot juice with orange sherbet. Bacon and bean rarebit. Cabbage, beet, celery, onion. Honey chocolate cake.

D-20. Chicken broth with parsley and curry. French fried shrimp. Spanish rice. Baked stuffed onion. Head lettuce, French dressing. Apricot pie.

D-21. Green pea soup. Beef loaf. Potato pattie. Stewed tomato and onion. Waldorf. Peach cobbler.

D-22. Grapefruit and lime cocktail. Roast pork. Mashed potato. Salsify, buttered crumbs. Kidney beans, string beans, celery, peas, onion. Banana pie.

D-23. Noodle soup. Spanish steak. Baked potato. Lima bean, celery, carrot casserole. Dill pickles. Fruit cake in lemon gelatin, whipped cream.

D-24. Tomato bouillon. Sweetbread, pork sausage and bacon grill. Potato au gratin. Buttered peas and buttered spiced beets. Cranberry gelatin. Hot fudge sundae.

D-25. Oyster cocktail. Roast goose—giblet dressing. Mashed potatoes. Creamed celery. Jellied spiced apple sauce. Plum pudding, Brandy sauce.

D-26. Grapefruit juice. Broiled bacon. Escalloped tomatoes, buttered string beans. Prune, cheese and nut. Apple dumpling, custard sauce.

D-27. Crab meat and celery cocktail. Oyster cutlets. Creamed potatoes and peas. Apricot and nut, marshmallow mayonnaise. Caramel almond torte.

D-28. Tomato bisque with croutons. Pork shanks. Boiled potatoes. Sweet sour cabbage, Stuffed prune. Bread and apple pudding with apricot sauce.

D-29. Cream of toasted almond. Roast turkey. Mashed potatoes. Cauliflower, Hollandaise. Fruit. Caramel ice cream, assorted cookies.

D-30. Split pea with frankfurter slice. Stuffed spare ribs. Browned potato. Mashed turnips. Pear and stuffed apricot. Cinnamon torte with custard filling.

D-31. Chicken broth. Turkey a la King. Julienne potatoes. Peas. Orange, green pepper. Coffee gelatin, whipped cream.

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